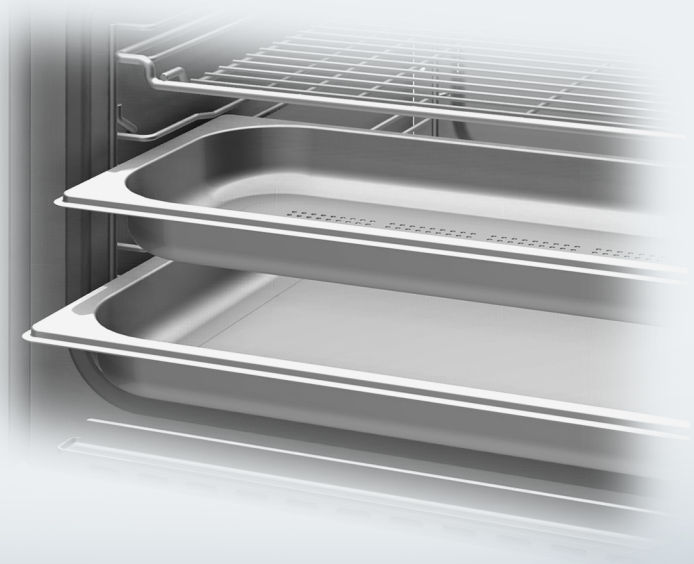
Operating and Installation Instructions
Combi Steam Oven



To prevent accidents and machine damage, read these instructions **before** installation or use.

en - US, CA

M.-Nr. 09 855 480

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WARNING- When using your appliance follow basic precautions, including the following:

Read all instructions before installation or use of the Combi Steam Oven to prevent injury and appliance damage.

Use the Combi Steam Oven only for its intended purpose. This appliance is intended for residential cooking only.

This appliance conforms to all uniform safety codes and regulations.

Keep these operating instructions in a safe place and pass them on to any future user.

SAVE THESE INSTRUCTIONS

Intended use

▶ This Combi Steam Oven is intended for use in households and similar residential environments.

▶ This Combi Steam Oven is not intended for outdoor use.

▶ Only use the Combi Steam Oven for residential cooking, and the purposes described in this manual.
Other uses are not permitted and can be dangerous.

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

IMPORTANT SAFETY INSTRUCTIONS

Children

▶ Use the Child Safety Lock to prevent children from turning on the Combi Steam Oven.

▶ Close supervision is necessary when the Combi Steam Oven is used near children. Do not allow children to play with the Combi Steam Oven.

▶ Do not allow children to open the appliance door when in use. Keep children away from the appliance until it has cooled down. Danger of burns.

▶ Packing materials (e.g. plastic wrap, styrofoam) can be hazardous for children. Danger of suffocation. Ensure that any packing material is disposed of safely and kept out of the reach of children.

▶ Risk of burns!
The skin of children is more sensitive to high temperatures than that of adults. The Combi Steam Oven heats up the glass door, the control panel and the air outlet openings in the oven interior. Do not allow children to touch the Combi Steam Oven during operation.

▶ Risk of injury! The door can support a maximum of 10. Children could hurt themselves on the open door.
Do not allow children to stand, sit or hang on the open door.

▶ Children should not be left alone or unattended in the area where the applinace is in use. They should never be allowed sit or stand on any part of the oven.

Technical safety

▶ Installation, repair and maintenance work should only be performed by a Miele authorized service technician to avoid potential hazards. Installation, repair and maintenance work should be performed only by a Miele authorized service technician.

▶ Before installation make sure that the voltage and frequency listed on the data plate correspond to the household electrical supply.
This data must match in order to avoid damage to the appliance. If in doubt, consult a qualified electrician.

▶ Before installing the Combi Steam Oven, check for externally visible damage. Do not operate a damaged appliance. A damaged appliance is dangerous to your safety.

▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ Multiple power outlets or extension cords are not safe (risk of fire). Do not use them to connect the Combi Steam Oven to the electrical power supply.

▶ Do not use the appliance until it has been properly installed into cabinetry.

▶ Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.

▶ This Combi Steam Oven is not to be used in mobile locations such as ships.

▶ Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and could cause machine damage.

▶ Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

▶ The Combi Steam Oven must be connected to the power supply by a qualified electrician if the plug has been removed from the power cord or if there is no plug attached to the power cord. A damaged power cord must be replaced with a special cable. See "Electrical connection".

▶ Repairs should only be performed by an authorized service technician. Otherwise the warranty is void.

▶ Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be reffered to a qualified technician.

▶ Before installation or service, disconnect the appliance from the power supply by either removing the fuse, "tripping" the circuit breaker or unplugging the unit. Pull the plug not the cord.

▶ The appliance must be connected to the water supply by a qualified professional.

▶ The Combi Steam Oven should only be connected to the cold water line.

▶ The shut-off valve for the water supply must be easily accessible after the appliance has been installed.

▶ Before installation, check the water hose for externally visible damage.

▶ The integrated Waterproof System offers protection from water damage, provided the following conditions are met:

– Water supply and drainage are properly installed,
– The Combi Steam Oven is properly maintained and parts are replaced where it can be seen that this is necessary.
– Closing of the water valve during longer absences (for example vacation).

User safety

▶ Danger of burns!
The Combi Steam Oven becomes hot during use.
You can get burned by the heating elements, oven interior, cooked food, accessories and hot steam.
Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns.

▶ Do not heat unopened food containers. Pressure can build up causing an explosion that will damage the cooking compartment. There is also a danger of personal injury and scalding.

▶ Use care when opening the door - let hot air or steam escape before removing or replacing food.

▶ Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the appliance is turned on inadvertently.

▶ Flammable materials should not be stored in an oven or near surface units.

▶ You could hurt yourself on the open door of the Combi Steam Oven or stumble over it.
Do not leave the door open unnecessarily.

▶ Wear proper apparel - Loose-fitting or hanging grments should never be worn while using the appliance.

▶ Do not leave the appliance unattended when cooking with oil or grease. These items may ignite if overheated. Danger of burns.

▶ Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

▶ Do not use the oven to heat the room.

▶ Keep the oven vent ducts open.

▶ Excessive cooking times result in the drying out and possibly spontaneous combustion of the food. Maintain the recommended cooking times.

▶ Some foods dry out quickly and can ignite due to the high grill temperatures. Never use broil modes for baking rolls or bread and for drying flowers or herbs. Use the "Convection Bake" or "Surround" modes.

▶ Leave the oven door closed when food in the oven interior starts to smoke so as to smother any flames. Cancel the operation by turning the Combi Steam Oven off and unplugging the power cord. Open the door only after the smoke has dissipated.

▶ Be careful when using alcoholic beverages like rum, whiskey, wine etc. for baking or roasting. The alcohol evaporates at high temperatures but may in rare circumstances combust on the hot heating elements.

▶ Always place oven racks and pans in desired location while the oven is cool. If they must be removed while the oven is hot, do not let the potholders contact hot heating elements in the oven.

▶ When handling cooking pans take care not to let the contents spill, and that you do not come into contact with either hot steam or the hot oven walls. Danger of scalding and burns.

▶ Pans must be heat resistant up to 212°F (100°C). Otherwise they may melt at high temperatures in the oven.

▶ Do not leave cooked foods in the cooking compartment. Do not use items in the steam oven which may rust. This could lead to the corrosion of the appliance.

▶ Do not use silicone baking pans in the Combi Steam/Convection Bake, they are not steam-resistant.

▶ Do not place pots, pans, baking sheets or cooking pans directly on the oven floor.

▶ Never line the oven floor with aluminum foil and do not use protective foil coverings available in retail stores to protect the oven from soiling. They affect the cooking and baking performance significantly and block the steam inlet.

▶ The door can support a maximum of 22 lbs (10 kg).
Do not stand or sit on the open door, and do not place heavy items on it. Make sure that nothing gets caught between the oven door and the oven interior. This could damage the Combi Steam Oven.

▶ Coarse food particles can clog the drain and the pump. Make sure that the drain filter is always in place.

▶ Do not keep the roast probe in the oven interior, it could become damaged the next time the oven heats up.

▶ Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door.

▶ Do not operate the appliance without the lamp cover in place, steam can come into contact with live parts and cause a short circuit. Electric components could be destroyed.

▶ If the appliance is installed behind a cabinet door, it must be operated with the cabinet door open.
Close the cabinet door only when the unit is completely dry.

▶ Do not touch heating elements or interior surfaces of oven – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

Cleaning and Care

▶ Do not use a steam cleaner to clean the Combi Steam Oven.
The steam could reach the electrical components and cause a short circuit.

▶ Scratches on the glass of the door panel can cause a breakage.
Do not use abrasive cleaners, hard sponges or brushes or sharp metal scrapers for cleaning the glass surface of the door.

▶ The side runners can be removed for cleaning (see "Cleaning and Care"). Replace them correctly and do not use the Combi Steam Oven without the side runners racks installed.

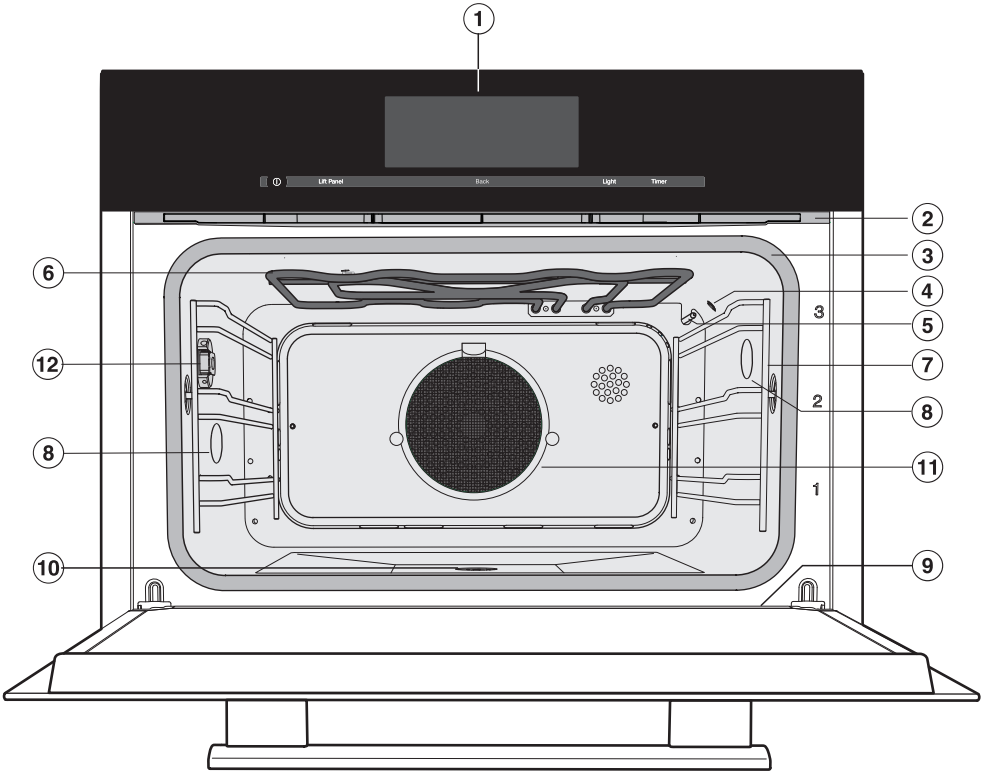
Accessories

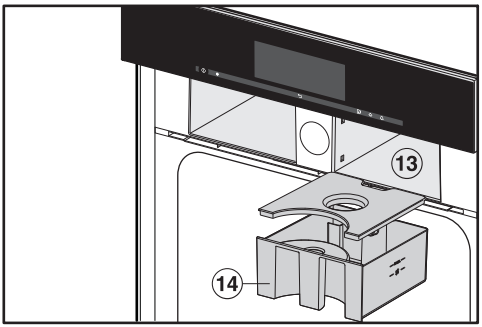
▶ Use only the special Miele roast probe. If the roast probe needs to be replaced, it should be by an original Miele roast probe. You can obtain it from your Miele dealer or from Miele Customer Service.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Guide to the appliance

Front view





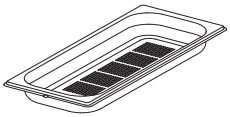
① Control panel
② Vent
③ Door gasket
④ Moisture sensor
⑤ Temperature sensor
⑥ Browning / Broiling element
⑦ Side runners with 3 shelf levels
⑧ Oven interior lighting
⑨ Drip channel
⑩ Drain with drain filter
⑪ Grease filter
⑫ Socket for Roast Probe

⑬ Slide-in compartment for water container
⑭ Water container

Accessories supplied

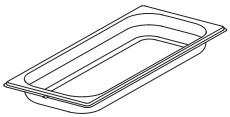
All standard and additional accessories can be reordered if necessary (see "Optional accessories").

DGGL 20



1 perforated cooking pan
17 11/16" x 7 ½" x 1 9/16" (WxDxH)
450 x 190 x 40 mm (WxDxH)
- It is inserted in the runners between the rails of a shelf level -

DGG 20

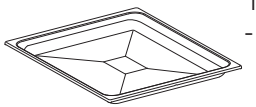


1 solid cooking pan
17 11/16" x 7 ½" x 1 9/16" (WxDxH)
450 x 190 x 40 mm (WxDxH)
- It is inserted in the runners between the rails of a shelf level -

DGGL 12

1 perforated cooking pan
17 11/16" x 15 3/8" x 1 9/16" (WxDxH)
450 x 390 x 40 mm (WxDxH)
- It is inserted in the runners between the rails of a shelf level -

Universal tray

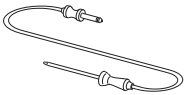


1 Universal tray
- It is inserted in the runners between the rails of a shelf level -

Wire Oven Rack

1 Rack
- It is inserted in the runners between the rails of a shelf level -

Roast probe



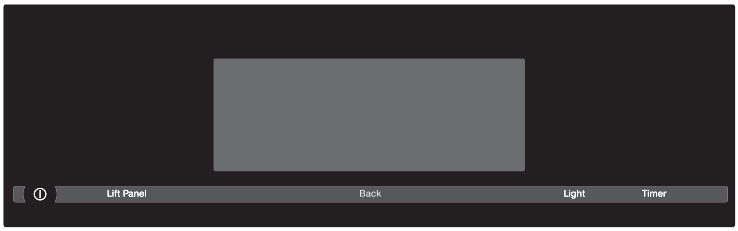
To roast to the exact temperature
Measures the temperature inside the meat (internal temperature)

Grease filter

See the "Functional description - Grease filter" section of this manual for more information.

Functional description

Control panel



Sensor buttons

The sensors respond to finger contact. An audible tone will sound each time a sensor is touched.
You can adjust the volume of the tone in the Settings menu (see "Settings / Volume").

Button	Function
On / Off	For turning the appliance on and off
Back	To return to the previous level. Clear the last entry.
Lift Panel	To open and close the control panel
Light	Lighting
Timer	Turns the timer and alarm on and off. Timer / alarm selection.

Touch display

The touch display is operated by a finger touch.

If your fingers are cold, the touch display may not react to your finger contact .

Do not use pointed or sharp objects, e.g. pens, to operate the touch display. This can damage the surface! The touch display will not react if you tap it with such objects.

Do not let water get behind the display.

The top line shows you where you are in a menu. If you are in a submenu, you can return to the previous menu level by tapping on the desired menu name or on the boxes. The time of day, alarm, and short-term appear at the top right.

The current menu with its menu items is displayed in the center. Swipe the display to scroll right or left.

In the bottom line, you can use the arrows < and > to scroll left or right. The number of boxes in the middle shows the number of pages available and your position in the current menu

Selecting, setting or calling up a menu.

- Select the desired action, setting, or menu.

Scrolling

- Swipe the screen, i.e. place your finger on the touch display and swipe it in the desired direction.

You can scroll to the right or the left. Some menu options allow you to scroll up and down too.

or

- Tap the arrow keys ‹ and ›, to scroll sideways.

Entering numbers using the numeric keypad ⊞

You can enter numbers by swiping and tapping or using the numeric keypad.

- Touch ⊞.

The numeric keypad is displayed.

- Select the desired numbers with a finger tap.

As soon as you have entered a valid value, the OK button turns green.

- Touch the OK button.

Entering letters

Enter your own program names using a keyboard.

- Touch the desired letter or character.
- Touch "Save".

Control panel

The water container is located behind the lift-up control panel. The control panel is opened and closed by touching the "Lift Panel" sensor button and confirming the selection. The panel is equipped with a finger pinch protection. If it encounters resistance when opening/closing, the process is interrupted. Make sure you do not touch the the appliance door handle while the panel is opening or closing.

Water container

The water is pumped into the water container and from there to the evaporator.

Do not close the opening in the front of the water container.

Grease filter

The grease filter must be inserted for every roasting program. It should be removed when using steam programs.
It must be removed when baking, as otherwise results can be uneven (exception: deep fresh fruit pies, pizza with many toppings).

Roast probe

The roast probe measures the temperature in the interior of the food being cooked, the core temperature. The roast probe allows you to monitor cooking programs at the precise temperature.

Temperature / Core Temperature

Some functions have default temperatures and may have a core temperature set for the roast probe. The default temperature can be altered within a given range (see "Functions") for an individual cooking program or permanently (see "Settings") You can change the core temperature within a given range for an individual cooking program or a cooking stage.

Cooking duration

You can set a cooking duration of between 1 minute and 10 or 12 hours, depending on the duration.
The duration of the MasterChef, Maintenance and Menu Cooking functions is set at the factory and cannot be changed.

With functions and programs that use steam only, the cooking duration does not start to count down until the set temperature has been reached; on all other functions and programs, it begins immediately.

Moisture

Combi Steam and Reheat modes use a combination of convection heat and moisture. You can change the moisture/humidity level within a given range for an individual cooking program or a cooking stage.

Depending on the humidity setting, moisture or fresh air is fed into the oven interior. With the humidity setting at 0%, the maximum fresh air supply is provided and no moisture is fed in. With the humidity setting at 100%, no fresh air supply is provided and the moisture content is at maximum.

The humidity sensor determines the moisture content in the oven interior. The type of food has an influence on the moisture content and this will be taken into account by the appliance.

Keep in mind that there are foods that give off moisture during a cooking program. This natural moisture of the food is also used to regulate the humidity. This means that the steam generator may not be activated for low humidity values set.

Noise

You can hear a noise (humming) when the appliance is turned on, when it is operating, and after it has been turned off.
This noise does not indicate a malfunction or a defect. It occurs when water is being pumped in and out.
You can hear the fan noise when the appliance is operating.

Preheating phase

While the appliance is heating up to the set temperature, the display will show the rising temperature inside the oven together with the words "Preheating Phase" (Exceptions: MasterChef, Menu Cooking, Reheating, Maintenance).

Steam cooking

When cooking with steam, the duration of the preheating phase will depend on the quantity and the temperature of the food. The duration will be longer if you are preparing refrigerated or frozen food.

Steam reduction

With steam modes

If the cooking temperature is higher than 158°F (70 °C), steam reduction is automatically turned on at the end of the cooking duration. The function reduces the amount of steam escaping from the appliance when the door is opened. The display shows "Steam reduction" in addition to "Program finished".

You can turn the function off (see "Settings - Keeping warm").

Keeping warm

With steam modes

If you wish to use this feature, you must first alter the factory setting (see "Programming").

If the appliance is not turned off at the end of a cooking program, it will switch to the keeping warm function after a short time. The food will be kept warm for a maximum of 15 minutes.

Please note that delicate food, especially fish, can continue cooking while being kept warm.

Interior lighting

For energy saving reasons, the oven compartment lighting has been factory set to go out after the program has begun.

If you would like the oven interior to be illuminated the whole time the oven is operating, the factory default setting must be changed (see "Settings - Lighting").

If the door is left open at the end of a cooking program the oven lighting will turn off automatically after 5 minutes.

The lighting radiates heat. If you are working with temperatures below 122°F (50°C), the oven light switches off automatically.

If the "Light" button is pressed, the lighting will come on for 15 seconds.

Detailed information on use as well as tips for using your appliance can be found in "Steam Modes" and "Special Modes"

Basic settings

The appliance will turn on automatically when it is connected to the power supply.

A welcome screen will appear in the display and you will then be asked to select some basic settings which are needed to set the appliance up for first time use.

Setting the language and country

The welcome screen will be replaced by the request to set a language:

- Swipe left or right until your language appears on the display.
- Touch the language you want and then "OK".
- Touch the desired country and then on "OK".

The setting is now saved.

Set the date

- Swipe the "Day" field in the display until the current day appears.
- Repeat this for "Month" and "Year" until the current date is set.
- Touch "OK".

The setting is now saved.

To set the time of day

- Swipe the display in the field "Time of Day", until the current time of day is set.
- Touch "OK".

The setting is now saved.

Time of day display

You can choose between the following options:

– **On**: The time of day is always displayed even when the appliance is turned off.

– **Off**: The time of day is not displayed when the appliance is turned off.

– **Night Dimming**: The time will be displayed between 5:00 a.m. and 11:00 p.m.

■ Touch the desired display and then "OK".

The setting is now saved.

"Set-up successfully completed" will now appear in the display.

A functional test is carried out on the appliance at the factory, making it possible that some water may drip from the lines into the oven compartment during transport.

Cleaning for the first time

- Remove any protective wrappings.

Water container

- Take the water container out of the appliance and rinse it by hand or in the dishwasher.

Accessories / Oven interior

- Remove all accessories.
- Clean the cooking pans in the dishwasher or by hand.

The Universal tray and the wire oven rack are PerfectClean coated and should only be cleaned by hand. Please refer to the "PerfectClean" section.

- Clean the universal tray and the wire oven rack with a clean sponge, liquid dish soap and warm water.
- Wipe the interior with a damp cloth to remove any dust or bits of packaging that may be in the oven.

Setting the water hardness level

The Combi Steam Oven is factory set to the "Hard" water hardness setting. To ensure that it is functioning properly and descaled at the right time, you must set the local water hardness. The harder the water, the more often the appliance will require descaling.

- Check which water hardness is set, and if necessary, set the correct water hardness (see "Settings").

Before using for the first time

Setting the correct boiling point for water

Before you cook food for the first time, adjust the device to the boiling temperature of water, which varies depending on the altitude of the installation location. In this process, the water-carrying components are rinsed.

You must carry out this operation as it is **essential** to ensure proper functioning.

- Run the Steam (212°F / 100°C) mode for 15 minutes. Proceed as described in "Quick Guide".

If you move the appliance to a new location, it will need to be re-set for the new altitude if this differs from the old one by more than 984 ft. (300 m). To do this, run the descale program (see "Cleaning and care - Descale").

Heating the appliance

To remove grease from the convection heating element, heat the Combi Steam Oven up with nothing in it at 400°F (200°C) using the Convection Bake Mode for 30 minutes. Proceed as described in "Operation".

There will be a slight smell the first time the heating element is heated.
The smell and any vapors will dissipate after a short time, and do not indicate a faulty connection or appliance. It is important to ensure that the room is well ventilated during this process.

Main Menu	Default Temperature	Temperature Range
Operating Modes		
Convection Bake For baking on several levels at the same time. The fan distributes the heat evenly throughout the cavity for a consistent baking temperature.	320 °F / 160°C	85 - 435 °F / 30 - 225°C
Surround Heat is used from both the upper and lower heating elements to create perfect results of all baking recipes.	355 °F / 180°C	85 - 435 °F / 30 - 225°C
Combi Steam with Convection Bake Adds moisture to the traditional Convection Bake mode for excellent results on baked goods.	340 °F / 170°C	85 - 435 °F / 30 - 225°C
Combi Steam with Surround Adds moisture to the traditional Surround mode. Utilizes heat from the top and bottom, ideal for baked goods.	355 °F / 180°C	85 - 435 °F / 30 - 225°C
Combi Steam with Broil Adds moisture to the traditional Broil mode, ideal for fish and poultry.	Level 3	Level 1 - 3
Steam Cooking Retains the flavor and nutrients of the food without added fats or oils.	212 °F / 100°C	105 - 212 °F / 40 - 100°C
Intensive This mode gently circulates heated air from the lower heating element using the fan to create a brick oven environment.	355 °F / 180°C	120 - 435 °F / 50 - 225°C
Bake Use this at the end of the baking time to brown the bottom of the food.	375 °F / 190°C	210 - 435 °F / 100 - 225°C

Main Menu	Default Temperature	Temperature Range
Operating Modes		
Browning For a perfectly browned topping, for example when making a gratin or browning the top of a casserole.	375 °F / 190°C	210 - 435 °F / 100 - 225°C
Maxi Broil The entire upper heating element is used for intense heating from above. Excellent browning and searing results can be achieved.	Level 3	Level 1 - 3
Broil For broiling smaller quantities of steak, chops, kebabs, etc.	Level 3	Level 1 - 3
Convection Broil This mode distributes hot air from the Browning/Broiling element over the food using the fan.	395 °F / 200°C	120 - 435 °F / 50 - 225°C
Humidity Plus A special baking program for light pastries, cakes and baked goods.	320 °F/ 160°C	85 - 435 °F / 30 - 225°C
MasterChef The list of available MasterChef programs is displayed	-	-
MasterChef Gourmet 5 separate automatic slow cooking programs that create tender and juicy results.	-	-
Special Modes		
Menu Cooking Simultaneous cooking of various foods	-	-
Pizza	355 °F / 180°C	355 - 435 °F / 180 - 225°C

Main Menu	Default Temperature	Temperature Range
Special Modes		
Defrost For gentle thawing of frozen foods	140 °F / 60°C	120 - 140 °F / 50 - 60°C
Reheat To gently reheat already cooked foods	265 °F / 130°C	250 - 285 °F / 120 - 140°C
Blanching	-	-
Canning	195 °F / 90°C	175 - 212 °F / 80 - 100°C
Sanitize Cookware	-	-
Drying	140 °F / 60°C	140 - 160 °F / 60 - 70°C
Proof	-	-
Sabbath Program	355 °F / 180°C	85 - 435 °F / 30 - 225°C
My Miele You can personalize your steam oven with MyMiele by entering frequently used applications there.		
Favorites Create and save your favorite dishes	-	-
Settings Changing the factory settings	-	-
Maintenance		
Descaling	-	-
Soak	-	-
Drying	-	-
Rinse	-	-

Before each cooking process check that the drain filter is fitted correctly (with pin up), coarse food particles can clog the drain.

Selecting a mode

- Turn the appliance on "On / Off".
- Select "Operating mode".
- If the desired mode is not displayed, use the < and > arrows until the function you want appears.
- Touch the desired operating mode.

Setting the temperature

- Swipe the display in the "Temperature" field until the desired temperature appears.

Setting a cooking duration

- Swipe the display in the "Duration" field until the desired cooking duration appears.
- Confirm with "OK".

Setting the moisture level

(with Combi Steam and Reheat)

- Swipe the display in the "Moisture" field until the desired setting appears.

End of cooking time

At the end of the duration an audible tone will sound and "Program Finished" will appear in the display.
With some programs, "Steam Reduction" will also appear. Wait until "Steam Reduction" goes out in the display before opening the door and removing the food.

- Turn the appliance off.

Be careful not to spill the contents of the cooking pans or touch the hot walls of the oven when removing items. Use pot holders.
Danger of scalding and burns.

Rinse

After turning off the appliance when using a steam function, "Appliance Rinsing" appears in the display after steam cooking. This is to flush any existing residue from the system. Follow the instructions in the display.

After use

- Remove the water and condensate containers and empty them. Push the containers slightly upwards to remove.
- Clean and dry the whole appliance after each use as described in "Cleaning and care".

Make sure the appliance is completely dry before closing the door.

During operation

Interrupting operation

Operations are interrupted as soon as the door is opened. The heating will be turned off and the cooking duration remaining stored in memory.

Steam will escape when the door is opened. Step back from the combi steam oven and wait until the steam has dissipated.

Be careful not to spill the contents of the cooking pans or touch the hot walls of the oven when removing items. Use pot holders.
Danger of scalding and burns.

When you close the door, the operation will be continued.

The oven will preheat again. The rising oven temperature will appear in the display. Once the set temperature has been reached again the display will change and the remaining time will appear in the display and count down as usual.

If the cooking operation is interrupted by opening the door 55 seconds or less before the cooking operation is completed, "Program Finished" will appear in the display. The operation will not continue.

Changing a setting

You can change the selected settings during operation.

- Touch "Change".
- Select the setting you wish to change, e.g. "Temperature", and then enter the change.
- Confirm with "OK".

Saving settings

You can save the settings for a cooking mode, so that you can call it up from the "Favorites" menu at a later date.

At the end of a cooking mode the display shows "Save".

- Touch "Save".

A summary will appear in the display.

- Confirm with "Accept".

The process can be stored under a name selected by you.

- Type the desired name on the keyboard.
- Touch "Save".

Information on the stored mode appears in the display.

- Confirm with "OK".

Steam Cooking

- Turn the appliance on.
- Place the food in the appliance.
- Select the desired mode.
- Select the desired temperature and cooking duration.
- Confirm with "OK".

If the Keep Warm function is activated, the appliance will not turn off at the end of the cooking duration.

Defrost

- Turn the appliance on.
- Place the food in the appliance.
- Select "Special Modes > Defrost".
- Select the desired temperature and cooking duration.
- Confirm with "OK".

Reheat

- Turn the appliance on.
- Place the food in the appliance.
- Select "Special Modes > Reheat".
- Select the desired temperature, cooking duration and moisture level.
- Confirm with "OK".

Combi Steam

Combi steam works by combining dry heat and steam. You can combine up to ten cooking stages in the Combi Steam mode. You can set the temperature, moisture level and duration or internal temperature for each cooking stage.

The cooking program will be carried out in the order in which the individual stages are entered.

> In the operating mode "Combi Steam with Broil" the roast probe cannot be used.
> After a cooking stage with the broil function the internal temperature cannot be used.

The following example describes a cooking program with 3 cooking stages.

- Turn the appliance on "On / Off".
- Place the meat in the oven.
  Place the universal tray on the lowest side runner to catch any drippings if the meat is being roasted on the rack.
- Select "Combi Steam".
- Select the desired heating mode.

Cooking stage 1

Convection Bake / Surround

- Select Set cooking duration.
- Set temperature, cooking duration and moisture level.
- Confirm with "OK".

or

- Select internal temperature.
- Set temperature, internal temperature and moisture level.
- Confirm with "OK".

Broil

- Set stage, cooking duration and moisture level.
- Confirm with "OK".

The display shows a message.

- Select "Add" .

Cooking stage 2

- Select the desired heating mode.
- Select the settings as described in step one.

The display shows a message.

- Select "Add" .

Cooking stage 3

- Select the desired heating mode.
- Select the settings as described in step one.

The display shows a message.

- Select "Finish".

A summary of the three individual cooking stages will appear in the display. If you do not want to add any more cooking stages, confirm with "OK".

Start the cooking program right away or enter a start time or end time (see applicable section). You can save the selected cooking stages under "**Favorites**".

- Touch "Save".
- Type the desired name on the keyboard.
- Touch "Save".

Convection Bake/ Surround / Browning / Bake / Broil / Convection Broil / Maxi Broil / Intensive / Humidity Plus

The grease filter must be removed during baking.
Exception: if you bake deep fresh fruit pies or pizza with lots of toppings, the grease filter must be used.

The appliance will start automatically after the temperature has been confirmed.

You do not need to enter a cooking duration. In "Additional Settings" you can make the following settings: Duration - Start at - Ready at.

Any time between 1 minute and 12 hours can be selected. If a duration is entered, this will begin to count down when the appliance starts to operate.

If no cooking duration is entered, the appliance turns itself off automatically after 12 hours.

You can choose to inject steam with these functions (display shows "Burst of steam"). The steam is released immediately after the selection and last about one minute. There is no limit on how many times you can inject a burst of steam.

- Remove the grease filter on the back wall if present.
- Turn the appliance on "On / Off".
- Select the desired operating mode.
- Select the desired temperature (or internal temperature) and confirm.

Favorites

You can save up to 20 cooking programs that you use often, under names of your choice, in the "Favorites" menu.

If you have not saved any programs yet, the display shows:

Create program

You can create your favorite program

If you have already saved Favorites, the display shows: You can choose from the following options:

Edit a program

A Favorite program can be edited.

Create
You can create Favorites.

Change
Existing programs are displayed and can be changed.

Delete
Existing programs can be deleted.

Create a Favorite

- On the main menu select "Favorites".
- Touch "Create program".
- Enter the settings as normal and confirm with "Continue".

If you want to add another cooking stage, select "Add" and proceed as described above.

- Touch "Finish" to save the Favorite.

A summary will appear in the display.

- Confirm with "OK".

The cooking program can now be saved. The process can be stored under a name selected by you.

- Touch "Save".
- Type the desired name on the keyboard.
- Touch "Save".

A summary will appear in the display.

- Confirm with "OK".

Changing a Favorite

- On the main menu select "Favorites".
- Touch "Edit".
- Touch "Change program".
- Touch the desired Favorite.

You can now change the cooking stages or the program name. Enter the settings as usual.

Delete a Favorite

- On the main menu select "Favorites".
- Touch "Edit".
- Touch "Delete program".
- Touch the desired Favorite.

MyMiele

With MyMiele you can personalize your Combi Steam Oven by entering frequently used applications there.

You will then no longer need to navigate all menu levels to start a program, especially with automatic programs.

You can also set menu items entered in MyMiele as your home screen (see chapter "Settings - Start Screen").

Adding entries

You can add up to 20 entries.

- Select "MyMiele".
- Select "Add entry".

You can select sub-items from the following categories:

– Operating Modes
– MasterChef Auto
– Special Modes
– Favorites

- Confirm your selection with "OK".

In the list, you will see a tile with the selected sub-item and the symbol of the category from which you have selected it.

- Follow this procedure with additional entries. Only sub-items that have not been added yet will be available for selection.

Editing MyMiele

After selecting "Edit", you can

– Add entries if MyMiele contains less than 20 entries,

– Delete entries,

– Sort entries if MyMiele contains more than 4 entries.

Deleting entries

■ Select "MyMiele ".

■ Select "Edit".

■ Select "Delete Entry".

■ Select the entry you wish to delete.

■ Confirm your selection with "OK".

The entry will be deleted from the list.

Sorting entries

If you have more than 4 entries, you can change the order of entries.

■ Select "MyMiele ".

■ Select "Edit".

■ Select "Sort Entry".

■ Select the entry you wish to move.

■ Select the position where you want the entry to appear.

■ Confirm your selection with "OK".

The entry will appear in the desired position.

Start time / Finish time

You can delay the start time. The appliance will turn on automatically at the selected time.
For "Descaling" this is not possible.

Using "Start at" you can enter the time when you would like the cooking program to start. Using "Ready at" you can enter the time when you would like the cooking program to end.

The difference between start time and end is the cooking duration entered plus the preheating time calculated by the appliance.

This function cannot be used if the oven interior is too hot, e.g. at the end of a cooking program. "Start at - Ready at" are not indicated in this case.
Leave the door open to let the oven interior cool off.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.

Setting the Start time / Finish time

- Select the desired operating mode, temperature and cooking duration.
- Touch "Additional settings".
- After you have entered the settings for the desired program, select "Start at" or "Ready at" and enter the time you would like the cooking program to begin or end
- Confirm with "OK".

Change

- Touch "Change".
- Select "Start at" or "Ready at".

Delete

- Touch "Change".
- Select "Start at" or "Ready at".
- Select — —.

Timer / Alarm

The timer can be used to manage kitchen activities or set an alarm.

These functions can also be used during an ongoing cooking program.

2 timers can be set. The set timer time and alarm time appear in the status bar.

Timer

A time can be set between 1 second and 9 hours 59 minutes, 59 seconds.

At the end of the set time you will hear an audible tone.

Alarm

A time can be set. The alarm feature works like an alarm clock. At the end of the set time you will hear an audible tone.

Setting the Start time / Finish time

If the time display is turned off (see "Settings - Time"), you will need to turn the appliance on to set the timer / alarm.

- Touch the button "Timer".
- Touch "New timer" / "New alarm".
- Swipe across the display to set the desired timer / time (alarm).
- Touch "OK". The setting is now saved.

Change

- Touch button "Timer" or the timer / alarm in the upper right corner of the display.
- Touch "Alarm" or "Timer".
- Swipe across the display to set the desired timer / time (alarm).
- Touch "OK". The setting is now saved.

Delete

- Touch the "Timer" button or the timer / alarm in the upper right corner of the display.
- Touch "Alarm" or "Timer".
- Touch "Clear".

System lock

The system lock prevents the oven from being turned on unintentionally.

The factory setting for the system lock is deactivated. Before this feature can be activated, you will need to change the factory default (see "Settings - Safety").

If the system lock is switched on, the display shows the symbol 🔒 as soon as you turn on the appliance.

Deactivate

- Turn the appliance on.

The display shows a message.

- Hold your finger for about 6 sec on the 🔒 symbol to unlock the appliance.

Then you can work with the appliance as usual.

The system lock is automatically activated a few seconds after the appliance has been turned off.

Sensor lock

Your device is equipped with a sensor lock so that the settings of a running program cannot be changed unintentionally.

When the sensor lock is turned on, all buttons except for the On/Off button are locked. An elapsed timer can be confirmed.

The factory setting for the sensor lock is deactivated. Before this feature can be activated, you will need to change the factory default (see "Settings - Safety").

Deactivate

- Press and hold any button for about 6 sec on the 🔒 symbol to unlock the appliance.

The appliance will now work as usual.

> The sensor lock is automatically activated a few seconds after the last entry.

Steam Cooking

The advantages of cooking with steam

Vitamins and minerals are better retained, as the food is not immersed in water.

When cooked with steam, food retains its natural taste better than with conventional cooking. We therefore recommend not to season the food at all or only after it has been cooked. Food retains its fresh, natural color.

Suitable cooking utensils

Cooking pans

Included with the appliance are stainless steel cooking pans. In addition, further cooking pans of different sizes are available, which can be supplied either perforated or solid (see "Optional accessories"). This allows the most suitable cooking pans to be selected for a particular food.

It is best to use perforated pans for **steam cooking** if possible. This enables the steam to reach the food from all sides allowing the dish to be evenly cooked.

Using your own pans

You can also use your own pans. But please note the following:

– Pans must be heat-resistant to 212°F / 100°C and able to withstand hot steam. Plastic pans can only be used for Steam Cooking if the manufacturer specifies that they are suitable for such use.

– Thick-sided pans made of porcelain, china or stoneware, for example, are less suitable for Steam Cooking. They do not conduct heat well, thus cooking times will be considerably longer than those given in the charts.

– Place the cooking pans on the inserted rack, not on the oven floor.

– Ensure that there is a gap between the upper rim of the pan and the top of the cooking compartment to allow sufficient steam into the pan.

Shelf level

You can select any shelf level and also cook on several levels.

If you simultaneously use several high cooking pans for steam cooking, insert the cooking pans offset to each other. If possible, leave a level between the cooking pans.

Temperature

The maximum temperature in the steam oven is 212° F / 100° C. Most types of food can be cooked at this temperature. Some more delicate types of food, such as berries, must be cooked at lower temperatures, otherwise they will burst. More information is provided in the relevant chapters.

Cooking time (duration)

In general, the cooking times for cooking with steam are the same as for cooking food on a cooktop. More information about any factors which may affect the cooking duration is given in the relevant sections of this manual.

The quantity of food does not affect the cooking time. 2 lbs (1 kg) potatoes will take the same time to cook as 1 lb (500 g) potatoes.

The cooking times given in the tables are guidelines only. Select a shorter cooking time, additional time can be added if necessary.

Cooking with liquid

When cooking with liquid only fill the cooking pan $^{2}/_{3}$ full to prevent the liquid spilling when the cooking pan is removed from the oven.

Your own recipes

Any food and recipes which are prepared in a pot or a pan can also be cooked in the steam mode. The cooking times will be the same. Please note that food will not brown when cooked with steam.

Vegetables

Fresh vegetables

Prepare fresh vegetables in the usual way, i.e. wash, clean and chop.

Frozen vegetables

Frozen vegetables do not need to be defrosted beforehand. Exception: Vegetables that have been frozen in a block.

Frozen and fresh vegetables with the same cooking time can be cooked together.

If vegetables have frozen together in clumps, break them up.

Cooking pans

For even cooking of smaller items, it is best to use a shallow pan for these types of foods and only fill it to a depth of 1 1/4" - 2" (3 - 5 cm). Distribute large quantities of food between several shallow cooking pans.

Use solid pans for vegetables which are cooked in liquid, such as cabbage.

Shelf level

When cooking vegetables with a distinctive color (e.g. beets) in a perforated pan, do not place any other foods beneath this pan. This will prevent any discoloration from dripping liquid.

Cooking duration

When cooking vegetables with steam, the cooking duration will depend on the size and desired degree of doneness.

Settings

MasterChef > Vegetables >...

or

Operating Mode > Steam Cooking
Temperature: 212 ° F / 100° C
Cooking time: See chart

The cooking times given in the table are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

	Duration in minutes
Artichokes	32-38
Cauliflower, whole	27-28
Cauliflower, florets	8
Green Beans	10-12
Broccoli, florets	3-4
Carrots, whole	7-8
Carrots, halved	6-7
Carrots, chopped	4
Endive, halved	4-5
Bok Choy, cut	3
Peas	3
Fennel, halved	10-12
Fennel, cut in strips	4-5
Kale, cut	23-26
Potatoes - firm, peeled whole halved quartered	 27-29 21-22 16-18

	Duration in minutes
Potatoes - moderately firm, peeled	
whole	25-27
halved	19-21
quartered	17-18
Potatoes - floury, peeled	
whole	26-28
halved	19-20
quartered	15-16
Kohlrabi, cut into sticks	6-7
Pumpkin, diced	2-4
Corn on the Cob	30-35
Swiss Chard, cut	2-3
Peppers, diced/strips	2
Mushrooms	2
Baking Potatoes, firm-cooking	30-32
Leeks, cut	4-5
Leeks, halved stalks	6
Romanesco, whole	22-25
Romanesco, florets	5-7
Brussels Sprouts	10-12
Beets, whole	53-57
Red Cabbage, cut	23-26
Black Salsify, whole, thumb thickness	9-10
Celeriac, cut into sticks	6-7
Asparagus, green	7
Asparagus, white, thumb thickness	9-10

	Duration in minutes
Carrots, minced	6
Spinach	1-2
Pointed Cabbage, cut	10-11
Celery, cut	4-5
Turnip, cut	6-7
White Cabbage, cut	12
Savoy Cabbage, cut	10-11
Zucchini, slices	2-3
Sugar Snap Peas	5-7

Meat

Fresh

Prepare the meat in the usual way.

Frozen

Defrost frozen meats before cooking (see "Defrosting").

Preparation

For meat which needs to be seared before being cooked.

Cooking duration

The cooking time depends on the thickness and consistency of the food. The thicker the food, the longer the cooking time.

Tips

Use a perforated pan to retain the **flavors** when cooking meat. Place a solid pan underneath to catch the juices. You can use them to make a gravy or freeze them for later use.

Settings

MasterChef > Meat >...

or

Operating Mode > Steam Cooking > ...
Temperature: 212 ° F / 100° C
Duration: see table

The cooking times given in the table are guidelines only. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

Meat	Temperature in °F / °C	Duration in minutes
Beef Flank, covered with water	212 / 100	110-120
Pork Knuckle	212 / 100	135-145
Chicken Breast	212 / 100	8-10
Shank	212 / 100	105-115
Chuck, covered with water	212 / 100	110-120
Veal Strips	212 / 100	3-4
Smoked Pork Chops	212 / 100	6-8
Lamb Stew	212 / 100	12-16
Poularde	212 / 100	60-70
Turkey Roulade	212 / 100	12-15
Turkey Cutlet	212 / 100	4-6
Short Ribs, covered with water	212 / 100	130-140
Beef Stew	212 / 100	105-115
Whole Chicken, covered with water	212 / 100	80-90
Top Round	212 / 100	110-120

Sausage

Settings

MasterChef > Sausage >...

or

Operating Mode > Steam Cooking > ...
Temperature: 194°C (90°C)
Duration: see table

Sausage products	Duration in minutes
Boiled Sausage	6-8
Pork Sausage	6-8
Veal Sausage	6-8

Fish

Fresh

Prepare fresh fish as usual, i.e. clean, gut and filet.

Frozen

Fish should be thoroughly defrosted before steaming (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to salt fish when cooking with steam as this method retains the minerals which give the fish its unique flavor.

Cooking pans

Use perforated pans to cook fish, grease them beforehand. Slide the universal tray onto the bottom shelf level.

Shelf level

When cooking fish in a perforated pan, and at the same time cook other foods in other pans, it is recommended to place the universal tray directly underneath the pan with the fish to catch any liquid, avoiding any transfer of tastes.

Temperature

185°F- 194°F (85°C - 90°C)
For gentle cooking of delicate types of fish, such as Sole.

212°F (100°C)
For cooking firmer types of fish, e.g. Cod and Salmon.
Also for cooking fish in sauce or stock.

Cooking duration

The cooking time depends on the thickness and consistency of the food.

The longer fish cooks, the firmer its flesh will become. Use the cooking times given in the table.
If you find that the fish is not cooked sufficiently, cook it for only a few more minutes.

When cooking fish in sauce or stock, we recommend that you increase the indicated cooking time by a few minutes.

Tips

Cook larger fish on its belly (swimming position). So that you get the necessary stability, place a small cup or similar item upside down in the cooking pan. Set the fish with the opened belly side on that.

Settings

MasterChef > Fish >...

or

Operating Mode > Steam Cooking
Temperature: see table
Duration: see table

The cooking times given in the table are guidelines for fresh fish. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

	Temperature in °F / °C	Duration in minutes
Eel	212 / 100	5-7
Perch Filet	212 / 100	8-10
Seabream Filet	185 / 85	3
Trout, ½ lb (250 g)	194 / 90	10-13
Halibut Filet	185 / 85	4-6
Atlantic Cod Filet	212 / 100	6
Carp, 3.3 lbs (1.5 kg)	212 / 100	18-25
Salmon Filet	212 / 100	6-8
Salmon Steak	212 / 100	8-10
Rainbow Trout	194 / 90	14-17
Pangasius Filet	185 / 85	3
Ocean Perch Filet	212 / 100	6-8
Haddock Filet	212 / 100	4-6
Plaice Filet	185 / 85	4-5
Monk Fish Filet	185 / 85	8-10
Sole Filet	185 / 85	3
Turbot Filet	185 / 85	5-8
Tuna Filet	212 / 100	6-8
Pike Perch Filet	185 / 85	4

Menu Cooking - Manual

Turn the steam reduction off when Menu Cooking (see "Settings").

With Menu Cooking you can cook a whole meal containing types of food which have different cooking times, e.g. tilapia filet with rice and broccoli. The food is placed in the oven at the appropriate time so that the whole meal is ready at the same time.

Shelf level

When cooking dripping food (e.g. fish) or food with a distinctive color (e.g. beets) in a perforated pan, place the drip tray / universal tray underneath. This avoids any transfer of flavors from dripping liquid.

Temperature

The temperature for Menu Cooking should be 212°F /100°C, as this is the temperature required to cook the majority of foods.
Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 185°F / 85°C for sea bream and 212°F / 100°C for potatoes.

If the default cooking temperature for the food is 185°F / 85°C, for example, try cooking it at 212°F / 100°C and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice, will become very firm when cooked at 212°F / 100°C.

Cooking duration

If you increase the default temperature, shorten the cooking duration by approx. $^{1}/_{3}$.

Example

Rice	20 minutes
Tilapia Filets	6 minutes
Broccoli	4 minutes

20 minutes minus 6 minutes =
14 minutes (first cooking duration: rice)
6 minutes minus 4 minutes =
2 minutes (second cooking duration: tilapia filet)
remainder =
4 minutes (third cooking duration: broccoli)

<table>
<tr><td rowspan="2">Cooking Times</td><td colspan="3">20 min. Rice</td></tr>
<tr><td rowspan="2">14 minutes</td><td colspan="2">6 min. Tilapia Filet</td></tr>
<tr><td rowspan="2">2 minutes</td><td>4 min. Broccoli</td></tr>
<tr><td>Setting</td><td>4 minutes</td></tr>
</table>

- Check that steam reduction has been turned off.
- Place the rice in the oven first.
- Set the first cooking time: 14 minutes.
- After 14 minutes, place the tilapia filet in the oven.
- Set the second cooking time: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking time: 4 minutes.

Reheating

Always follow USDA guidelines on food safety.

The Combi Steam Oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Cooking utensils

Small quantities can be reheated on a plate, larger quantities should be placed in an appropriate cooking pan.

Duration

10 - 15 minutes are usually sufficient to reheat **one** plated meal. Several plates will take a bit longer.
If you want to reheat multiple items one after the other, reduce the times for the second and all following actions by approx. 10 minutes as the oven is still warm.

Moisture

The more moist the food is, the less moisture needs to be added.

Tips

Food does not need to be covered for reheating.

Compact items, such as stuffed bell peppers or roulades, should be cut in half.

Please note that breaded items will not retain their crispness when they are reheated.

Reheat sauce separately.
Exceptions: Dishes prepared in sauces, such as stew.

Settings

Special Modes > Reheat or
Operating Modes > Combi Steam > Convection Bake
Temperature: see table
Moisture Level: see table
Duration: see table

Food	Temperature in °F / °C	Moisture Level in %	Duration in minutes
Vegetables			
Carrots Cauliflower Kohlrabi Beans	250 / 120	70	8–10
Side dishes			
Noodles Rice Potatoes, halved lengthwise	250 / 120	70	8–10
Dumplings Mashed Potatoes	285 / 140	70	18-20
Meat and poultry			
Roast, sliced, ½" (1 1/2 cm) thick Roulades, sliced Beef Stew Lamb Ragout Meatballs Chicken Cutlet Turkey Breast, sliced	285 / 140	70	11-13
Fish			
Fish Filet Fish Roulade, sliced in 2	285 / 140	70	10-12
Plated dishes			
Spaghetti, Tomato Sauce Roast Pork, potatoes, vegetables Stuffed Peppers (halved), rice Chicken Fricassee, rice Vegetable Soup Cream Soup Clear Soup Stew	250 / 120	70	10-12

Defrost

Always follow USDA guidelines on food safety.

Defrosting in the appliance is significantly shorter than defrosting at room temperature.

Temperature

The optimal defrosting temperature is 140°F / 60°C.
Exceptions: Ground meat and game 122°F / 50°C

Before and after defrosting

Remove all packaging before defrosting.

Exceptions:

Leave bread and baked goods in their packaging as otherwise they will absorb moisture and become soft.

Cooking pans

Use a perforated cooking pan when defrosting food which will drip, such as poultry. This way the defrosted food is not in the defrosting liquid.

⚠ Dispose of the liquid from defrosting poultry - Do not use! Danger of salmonella poisoning.

Food that does not drip can be defrosted in a solid cooking pan.

Tips

When defrosting food which has frozen together, e.g. berries or pieces of meat, separate these about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Settings

Special Modes> Defrost

or

Operating Modes > Steam Cooking >
Temperature: see table
Duration: see table

Food to be defrosted	Weight in oz / g	Temperature in °F / °C	Defrosting time in minutes	Standing time in minutes
Fruit				
Apple Sauce	8.8 / 250	140 / 60	20–25	10-15
Apple Pieces	8.8 / 250	140 / 60	20–25	10-15
Apricots	1 lb / 500	140 / 60	25-28	15-20
Strawberries	10 / 300	140 / 60	8-10	10-12
Raspberries/ Currants	10 / 300	140 / 60	8	10-12
Cherries	5 / 150	140 / 60	15	10-15
Peaches	1 lb / 500	140 / 60	25-28	15-20
Plums	8.8 / 250	140 / 60	20–25	10-15
Gooseberries	8.8 / 250	140 / 60	20-22	10-15
Vegetables				
Frozen in a Block	10 / 300	140 / 60	20–25	10-15
Fish				
Fish Filets	14 / 400	140 / 60	15	10-15
Trout	1 lb / 500	140 / 60	15-18	10-15
Lobster	10 / 300	140 / 60	25-30	10-15
Crab	10 / 300	140 / 60	4-6	5

Food to be defrosted	Weight in oz / g	Temperature in °F / °C	Defrosting time in minutes	Standing time in minutes
Meat				
Roast	sliced	140 / 60	8-10	15-20
Ground Meat	8.8 / 250	122 / 50	15-20	10-15
Ground Meat	1 lb / 500	122 / 50	20-30	10-15
Stew	1 lb / 500	140 / 60	30-40	10-15
Stew	2 lbs / 1000	140 / 60	50-60	10-15
Liver	8.8 / 250	140 / 60	20–25	10-15
Cutlets / Chops / Sausages	1.75 lbs / 800	140 / 60	25-35	15-20
Poultry				
Chicken	2 lbs / 1000	140 / 60	40	15-20
Chicken Drumsticks	5 / 150	140 / 60	20–25	10-15
Chicken Cutlets	1 lb / 500	140 / 60	25-30	10-15
Turkey Drumsticks	1 lb / 500	140 / 60	40-45	10-15
Pastry				
Puff Pastry/ Yeast Dough Pastry		140 / 60	10-12	10-15
Muffins/ Sponge Cake	14 / 400	140 / 60	15	10-15
Bread / Bread Rolls				
Bread Roll		140 / 60	30	2
Brown Bread, sliced	8.8 / 250	140 / 60	40	15
Whole-grain Bread, sliced	8.8 / 250	140 / 60	65	15
White Bread, sliced	5 / 150	140 / 60	30	20

Canning

Always follow USDA guidelines on food safety.

Fruit and Vegetables

Only use fresh produce that is ripe and in good condition for canning.

Glass jars

Only use clean glass jars and accessories and check them for any defects. Glass jars with twist-off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that canning is completed evenly.

After you have filled the jars, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort and rinse the fruit. Allow it to drain completely. Wash berries very carefully, they are very fragile and easily crushed.
Remove skins, stalks, seeds or pits.
Chop larger fruit. For example, cut apples into slices.
If you are canning fruit with pits (e.g. plums, apricots) without removing the pits, pierce the fruit several times with a fork or wooden skewer as otherwise they will burst.

Vegetables

Rinse, clean and cut up vegetables.
Vegetables should be blanched before canning to help them retain their color (see "Blanching").

Filling volume

Fill the glass jars up to a maximum of 1 1/4" (3 cm) below the rim. Do not pack down as this would damage the fruit/vegetable. Tap the jar gently on a cloth to help distribute the contents evenly under the edge.

Fill the jars with liquid. The canned produce must be completely covered.

Tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has turned off.

Then let the jars covered with a cloth cool slowly for approximately 24 hours.

Procedure

- Place the equally sized glass jars in a perforated cooking pan. Make sure that they do not touch one another.
- Slide the pan into the lowest shelf level.

Settings

Special Modes > Canning, or
Operating Modes > Steam Cooking

Juicing

You can extract soft fruit juice in your appliance, e.g. berries and cherries.

Overripe fruit is ideal for extracting juice; the more mature the fruit, the more juice will be productive and aromatic.

Preparation

Sort and wash the fruit to be juiced. Remove any damaged areas.

Remove the stems of grapes and sour cherries, because they contain bitter compounds. Stalks of berries do not need to be removed.

Tips

Mix mild fruit with tangy fruit to round off the taste.

The juice quantity and aroma are improved if sugar is added to the fruit and is allowed to soak in for several hours. We recommend 1/4 - ½ cup (50-100 g) sugar per 2 lbs (1 kg) of sweet fruit and ½ - 3/4 cup (100-150 g) sugar for 2 lbs (1 kg) tangy fruit.

If you want to save the extracted juice, fill it hot into clean bottles and seal them immediately.

Procedure

- Place the prepared fruit in a perforated cooking pan.
- Place under that a solid cooked pan or the universal tray in order to catch the juice.

Settings

Steam Cooking
Temperature: 212°F / 100°C
Duration: 40–70 Minutes

Menu Cooking

You can select up to three ingredients, e.g. fish, rice and vegetables.
The various components can be selected in any order. The Steam Oven uses cooking duration for its calculations so that food with the longest cooking duration must be placed in the oven first.

- Turn the oven on "On / Off".
- Then place the drip tray in the oven.
- Select "Special Modes > Menu Cooking".
- Select the type of food.

Depending on the type of food selected, the display will prompt you to enter the size and how well done you want the food.

- Select or enter the values you want and confirm with "Continue".
- Select "Add food".
- Select the food you want and proceed in the same way as with the first one.
- Repeat the process for the third food type, if applicable.

After you have confirmed "Start Menu Cooking", the display will tell you which food to put in the oven.
At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. This process will be repeated for the third food type, if applicable.

You can also cook a menu using types of food which do not appear in the display list. See "Menu Cooking - Manual" for details on how to do this.

Dehydrate

Only use the Convection Bake function to dehydrate food so that moisture can be dissipated.

Procedure

- Cut the food into pieces of the same size.
- Spread the pieces evenly on the rack lined with parchment paper.

Tip:

Bananas and pineapple are not suitable for dehydration.

Settings

Special Modes > Dehydrate

or

Special Modes> Combi Steam with Convection Bake
Temperature: see table
Duration: see table
Humidity: 0%

Food	Temperature in °F / °C	Duration in hours
Apple Slices	125-160 / 50-70	5–8
Apricots, halved and pitted	140-160 / 60-70	10-12
Pear Slices	160-175 / 70-80	7–8
Herbs	105-140 / 40-60	1.5-2.5
Mushrooms	125-160 / 50-70	3-4
Tomatoes, quartered	140-160 / 60-70	7-9
Citrus Fruit, sliced	160-175 / 70-80	8-9
Plums, pitted	140-160 / 60-70	10-12

Pizza

Settings

Special Modes > Pizza
Temperature: 350 - 440°F / 180°C - 225°C
Duration: 1-20 Minutes

or

Operating Mode > Convection Bake
Temperature: 350 - 440°F / 180°C - 225°C
Duration: 1-20 Minutes

Making Yogurt

Always follow USDA guidelines on food safety.

To make yogurt, you will need milk and either fresh live yogurt or a yogurt culture, obtainable from health food stores.

Use natural yogurt with live culture and without additives. Heat-treated yogurt is not suitable.

The yogurt must be fresh (short storage time).

You can use either pasteurized or fresh whole milk. Pasteurized milk can be used without any further treatment. Fresh milk must first be heated to 194° F / 90° C (not boiled!) and then cooled down to 95° F / 35° C. Fresh milk will give a firmer yogurt than long-life milk.

The yogurt and the milk should have the same percentage of fat.

Do not move or shake the jars while the yogurt is thickening.

Immediately after preparation leave the yogurt to cool in the fridge.

How firm home-made yogurt is will depend on the consistency, fat content and the cultures used in the starter yogurt. Not all yogurts are suitable for use as starter yogurt.

Possible reasons for unsatisfactory results

Yogurt is not firm:
Incorrect storage of starter yogurt, too much time out of the refrigerator (e.g. in transportation), damaged packaging, milk not sufficiently heated.

Liquid has separated:
The jars were moved, yogurt was not cooled down quickly enough.

Yogurt is gritty:
Milk was overheated or in poor condition, milk and starter yogurt not evenly stirred.

Tip:

If you are using yogurt starter powder, you can prepare the yogurt from a mixture of milk and cream. Mix 3 cups (3/4 liter) milk with 1 cup (1/4 liter) of cream.

Procedure

- Mix ½ cup (100 g) yogurt with 4 cups (1 liter) of milk or make up the mixture with yogurt starter powder, following the instructions on the packaging.
- Pour the mixture into glass jars and seal them.
- Place the sealed jars in a cooking pan or on the rack. Make sure that they do not touch one another.
- Place the jars in the refrigerator immediately after completion of the process. Avoid moving the jars unnecessarily.

Settings

MasterChef > Special > Making yogurt

or

Steam Cooking
Temperature: 104° F / 40° C
Duration: 5:00 hours

Proofing

Procedure

- Prepare the dough according to the recipe.
- Place the open bowl of dough in a perforated cooking pan or on the rack.

Settings

Special Modes > Proof
Duration: according to the recipe

or

Operating Mode > Combi Steam
Temperature: 85°F / 30°C
Humidity: 100%
Duration: according to the recipe

Dissolving Gelatin

Procedure

- Soak **gelatin sheets** for five minutes in a bowl with cold water. The gelatin sheets have to be completely covered with water. Remove the gelatin sheets from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatin sheets back in the bowl.
- Place the gelatin **powder** in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated cooking pan.

Settings

MasterChef > Special > Dissolve Gelatin

or

Operating Mode > Steam Cooking
Temperature: 195°F / 90°C
Duration: 1 minute

Melting Chocolate

You can melt any type of chocolate in the appliance.

Procedure

- Break the chocolate into small pieces.
- Place large quantities in a non-perforated pan and small quantities in a cup or a dish
- Cover the pan or the dish with temperature resistant foil (up to 212°F / 100°C) and steam resistant plastic wrap or a lid.
- Stir large quantities once during cooking.

Settings

MasterChef > Special > Melt Chocolate

or

Operating Mode > Steam Cooking
Temperature: 150°F / 65°C
Duration: 20 Minutes

Skinning Fruits and Vegetables

Procedure

- Cut a cross at the stem end of tomatoes, nectarines, etc.

This will allow the skin to be removed more easily.

- Place the food in a perforated pan if cooking with steam or a universal tray if using the rack.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven. Otherwise the skin cannot be removed.

Settings

Operating Mode > Maxi Broil
Level 3
Duration: see table

Food	Duration in minutes
Peppers, halved	10
Tomatoes	7

Operating Mode > Steam Cooking
Temperature: 212°F / 100°C
Duration: see table

Food	Duration in minutes
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	1

Preserving Apples

Apples can be preserved in the steam oven to increase the length of time you can store them. The apples will keep for 5 to 6 months when optimally stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Operating Mode > Steam Cooking
Temperature: 125°F / 50°C
Duration: 5 Minutes

or

MasterChef > Fruit > Apples > Whole > Preserving

Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original color.

Procedure

- Put the prepared vegetables or fruit into a perforated cooking pan
- Once blanched, plunge the vegetables or fruit into an ice bath to cool them down quickly. Drain them well.

Settings

Special Modes > Blanching

or

Operating Mode > Steam Cooking
Temperature: 212°F / 100°C
Duration: 1 minute

Sweating Onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions into small pieces and place them in a solid cooking pan with a little butter.
- Cover the pan or the dish with temperature resistant foil (up to 212°F / 100°C) and steam resistant plastic wrap or a lid.

Settings

MasterChef > Special > Sweat Onions

or

Operating Mode > Steam Cooking
Temperature: 212°F / 100°C
Duration: 4 Minutes

Rendering Fat

Bacon will not brown.

Procedure

- Place bacon (diced or sliced) in a solid cooking pan.
- Cover the pan with temperature- (up to 212° F / 100 °C) and steam-resistant cling wrap or a lid.

Settings

MasterChef > Special > Sweat Onions

or

Operating Mode > Steam Cooking
Temperature: 212° F / 100 °C
Duration: 4 Minutes

Sanitizing Cookware

The steam oven will sanitize baby bottles and other cookware. Check beforehand that the manufacturer guarantees all components are to be heat resistant to 212° F / 100 °C and also steam resistant follow manufacturers instructions.

Procedure

- Dismantle the baby bottles into their individual components.
  Place the bottle parts and cookware on the rack or in a perforated cooking pan, making sure that they do not touch one another (on their sides or with the opening facing downwards) to allow hot steam to reach them from all sides.
- Slide the pan into the lowest shelf level.

Settings

Special Modes> Sanitize Cookware
Duration: 1 minute to 10 hours

or

Operating Mode > Steam Cooking
Temperature: 212°F / 100°C
Duration: 15 Minutes

Heating Damp Towels

Procedure

- Moisten hand towels and then roll them up tightly.
- Place them beside one another in a perforated cooking pan.

Settings

MasterChef > Special > Heat Damp Towels

or

Operating Mode > Steam Cooking
Temperature: 160°F / 70°C
Duration: 2 Minutes

Decrystallize honey

Procedure

- Loosen the lid and place the jar (glass only) of honey in a perforated cooking pan.
- Stir the honey once during the cooking process.

Settings

MasterChef > Special > Decrystallize Honey

or

Operating Mode > Steam Cooking
Temperature: 140°F / 60°C
Duration: 90 Minutes (regardless of the size of jar or the amount of honey in the jar)

Making Jam

Only use fresh, ripe produce in good condition for canning.

Glass jars

Use only clean, glass jars with twist-off lids up to max. ½ pint (250 ml) capacity.

After you have filled the jars, clean the glass rims with a clean cloth and hot water and then seal the jars.

Preparation

Sort and rinse the fruit. Allow it to drain completely. Wash berries very carefully, they are very fragile and easily crushed.
Remove skins, stalks, seeds or pits.

Purée the fruit, otherwise the jam will not set.

Add the required quantity of preserving sugar (see manufacturer's recommendation). Stir well.
If you use sweet fruits or berries, we recommend the addition of citric acid.

Procedure

- Fill the jars to a maximum of two-thirds.
- Place the open jars in a perforated cooking pan or on the rack.
- As soon as the cooking process has ended, remove the jars from the appliance using pot holders. Let the jars stand for 1 - 2 minutes and then screw on the lids and let them cool.

Settings

Operating Mode > Convection Bake
Temperature: 300°F / 150°C
Duration: 35 Minutes

Sabbath Program

For supporting religious customs, this program is ready to use for 72 hours.
The program works with the "Surround" operating mode, it cannot be changed. If the Sabbath program is selected, there is no daytime indication on the display. The oven lighting does not turn on, even when the door is opened.
The oven heating only starts after the door has been opened and closed.
If a short time is selected, the Sabbath program cannot be started.

- Select "Special Modes".
- Select "Sabbath Program".
- Select a temperature.
- Open the door.
- Place the food in the oven.
- Close the door.

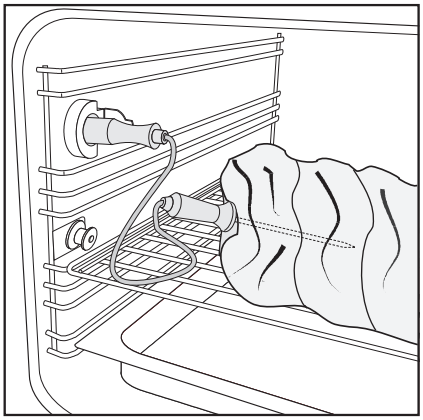
The program starts after 5 minutes. Once the Sabbath Program has started, it cannot be changed or saved under "Favorites". The program can only be ended by turning off the appliance.

The probe inserted into the meat, measures the **internal temperature** of the meat.

The internal temperature to be set depends on the desired cooking level and type of meat. It is selectable in the range from 86-210°F / 30-99°C.

The cooking time depends on the oven temperature and thickness of the meat. The higher the oven temperature and the thinner the meat, the faster the internal temperature will be reached.

The cooking process is terminated automatically when the internal temperature reaches the set value.
Exception: with the Combi Steam operating mode a further cooking stage is set, i.e. for browning.



After use, pull the roast probe from the socket. Be careful, it may still be hot.

Do not leave the roast probe in the appliance, as it is only protected against overheating when inserted.

Roast probe

Application options

The roast probe can be used in the following operating modes:
Combi Steam with Convection Bake
Combi Steam with Surround
Convection Bake
Convection Broil
Surround
Intensive
Humidity Plus
Steam Cooking

Important notes on use

The metal tip of the roast probe must be inserted completely into the cooked food and reach the core.

The metal tip should not touch any bone and not be inserted in particularly fatty areas. Fat and bone can lead to incorrect temperature readings.

Select the higher value of the internal temperature range indicated in the table for heavily marbled meat.

Procedure

- Prepare the meat in the usual way.
- Completely insert the metal tip of the roast probe into the food being cooked.
- Place the meat in the oven.
- Open the connection socket for the roast probe and plug it into the receptacle until it clicks.
- Select the desired Operating Mode.
- If necessary, change the default and/or internal temperature.

Tips

If you want to cook several pieces of meat at the same time, insert the roast probe in the thickest piece of meat.

If after the internal temperature of the meat has been reached, but the meat is not cooked according to your wishes, insert the roast probe in a different spot in the meat, and repeat the process.

We recommend the Roast modes - Convection Bake and Combi Steam with Surround.

Be sure that the grease filter is in place.

Never roast meat in frozen state, it will dry out. Defrost it before cooking.

Do not preheat the oven for roasting. The prepared meat will be placed into the cold oven.

Clean the meat before roasting. Season the meat as desired and cover it with dabs of butter.

If you want to cook several pieces of meat at the same time, use pieces with the same thickness if possible.

Let the finished roast stand about 10 minutes before cutting so that the meat juices can be redistributed.

Combi Steam

The lower the oven temperature is, the longer the cooking process takes and the more tender the meat is.

Roast meat on the rack with the universal tray placed underneath. You can then use the collected meat juices for sauces.

The surface of **lean meat** will not dry out because of the supplement of steam.
It will become especially delicate if you cook it in 5 to 6 cooking stages:
In the 1st cooking stage the oven cavity and the rack with the universal tray underneath are preheated.
In the 2nd cooking stage the meat is browned.
In the 3rd cooking stage the oven cavity is adjusted to the appropriate temperature for the meat.
In the 4th A tenderizing stage is carried out which makes the meat tender.
In the 5th cooking stage the meat is cooked to the desired degree of doneness.

Cook **fatty meat** with crust in the 1st cooking stage at high temperature in order to remove the fat and brown the crust. In the 2nd cooking stage the temperature is reduced and the humidity increased. In the 3rd cooking stage the temperature is raised, so that the crust is crispy and bubbly.

With **stews** in the 1st cooking stage the oven interior and the rack with the universal tray underneath are preheated.
In the 2nd cooking stage the meat is browned.
In the 3rd cooking stage the meat is braised at a cooking temperature of 212°F / 100°C and 84% humidity.

Cook **poultry** in the 1st cooking stage at high temperature and high humidity, to remove the fat.
In the 2nd cooking stage the temperature is increased.
In the 3rd stage the poultry is browned

Details about the settings are in the following roasting table.

Roasting table

The times and temperatures given in the tables are recommendations only. Always follow USDA guidelines on food safety.

Type of Meat	Operating Mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in Minutes
Poultry					
Duck up to 4.5 lbs (2 kg), stuffed	Combi Steam with Convection Bake	1	375 / 190	40	20
	Combi Steam with Convection Bake	2	212 / 100	80	140
	Convection Broil	3	375 / 190	-	23
Duck up to 4.5 lbs (2 kg), unstuffed	Combi Steam with Convection Bake	1	375 / 190	40	20
	Combi Steam with Convection Bake	2	212 / 100	80	100
	Convection Broil	3	375 / 190	-	23
Duck Breast, medium	Combi Steam with Broil	1	Level 3	0	15
	Combi Steam with Convection Bake	2	85 / 30	0	20
	Combi Steam with Broil	3	Level 3	0	7-13
Duck Breast, well-done	Combi Steam with Broil	1	Level 3	0	15
	Combi Steam with Convection Bake	2	85 / 30	0	20
	Combi Steam with Broil	3	Level 3	0	7-13
	Combi Steam with Convection Bake	4	85 / 30	0	5
Goose up to 10 lbs (4.5 kg)	Combi Steam with Convection Bake	1	375 / 190	40	30
	Combi Steam with Convection Bake	2	212 / 100	80	270
	Convection Broil	3	375 / 190	-	23
Whole Chicken	Combi Steam with Convection Bake	1	395 / 200	95	50
	Combi Steam with Convection Bake	2	440 / 225	0	8-10
	Combi Steam with Broil	3	Level 3	0	0-12
Chicken Thighs	Combi Steam with Convection Bake	1	395 / 200	95	30-25
	Combi Steam with Convection Bake	2	440 / 225	0	13-18
	Combi Steam with Broil	3	Level 3	0	0-17
Turkey Roulade, stuffed or unstuffed	Combi Steam with Convection Bake	1	375 / 190	40	20
	Combi Steam with Convection Bake	2	285 / 140	75	100
	Convection Broil	3	212 / 100	-	4-8

Type of Meat	Operating Mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in Minutes
Poultry					
Turkey Breast	Combi Steam with Convection Bake	1	340 / 170	65	85
	Maxi Broil	2	Level 3	-	0-9
Veal					
Tenderloin (Roast), rare	Convection Broil		350 / 175	-	-
Tenderloin (Roast), medium	Convection Broil		330 / 165	-	-
Tenderloin (Roast), well done	Convection Broil		320 / 160	-	-
Tenderloin (Roast with Moisture), rare*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	8
	Combi Steam with Surround	3	140 / 60	0	30
	Combi Steam with Surround	4	140 / 60	49	31
Tenderloin (Roast with Moisture), medium*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	160 / 70	51	60
Tenderloin (Roast with Moisture), well done*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	195 / 90	68	50
	Convection Broil	6	395 / 200	-	5
Saddle (Roast with Moisture), well done*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	195 / 90	68	80
	Convection Broil	6	395 / 200	-	5
Shank	Combi Steam with Surround	1	212 / 100	84	155
	Convection Broil	2	375 / 190	-	17
Braised veal*	Maxi Broil	1	Level 3	0	10
	Maxi Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	84	165

Roast

Type of Meat	Operating Mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in Minutes
Lamb					
Thighs	Maxi Broil	1	Level 3	-	18
	Combi Steam with Surround	2	212 / 100	57	190
Loin/Crown, medium*	Maxi Broil	1	Level 3	-	10
	Maxi Broil	2	Level 3	-	8
	Combi Steam with Surround	3	212 / 100	0	30
	Combi Steam with Surround	4	170 / 75	47	40
Loin/Crown, well done*	Maxi Broil	1	Level 3	-	10
	Maxi Broil	2	Level 3	-	10
	Combi Steam with Surround	3	85 / 30	0	30
	Combi Steam with Surround	4	212 / 100	57	100
Beef					
Tenderloin (Roast), rare	Convection Broil		350 / 175	-	
Tenderloin (Roast), medium	Convection Broil		340 / 170	-	
Tenderloin (Roast), well done	Convection Broil		330 / 165	-	
Tenderloin (Roast with Moisture), rare*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	140 / 60	0	30
	Combi Steam with Surround	4	140 / 60	49	31
Filet (Roast with Moisture), medium*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	160 / 70	51	60
Filet (Roast with Moisture), well done*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	195 / 90	68	105
	Convection Broil	6	395 / 200	-	8
Sirloin (Roast), rare	Convection Broil		347 / 175	-	-
Sirloin (Roast), medium	Convection Broil		340 / 170	-	-
Sirloin (Roast), well done	Convection Broil		330 / 165	-	-

Type of Meat	Operating Mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in Minutes
Beef					
SIrloin (Roast with Moisture), rare*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	140 / 60	0	30
	Combi Steam with Surround	4	140 / 60	49	31
Sirloin (Roast with Moisture) , medium*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	160 / 70	51	60
Sirloin (Roast with Moisture), well done*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	0	20
	Combi Steam with Surround	4	150 / 65	49	60
	Combi Steam with Surround	5	194 / 90	68	135
	Convection Broil	6	395 / 200	-	8
Roulades*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	84	120
Pot Roast*	Combi Steam with Broil	1	Level 3	0	10
	Combi Steam with Broil	2	Level 3	0	10
	Combi Steam with Surround	3	212 / 100	84	205
Pork					
Tenderloin	Convection Broil		395 / 200	-	-
Smoked Pork Chop	Combi Steam with Convection Bake	1	395 / 200	0	30
	Combi Steam with Convection Bake	2	265 / 130	100	-
Crispy Pork	Combi Steam with Convection Bake	1	440 / 225	54	40
	Combi Steam with Surround	2	212 / 100	84	30
	Convection Broil	3	330-365 / 165-185	-	20-25
Pork Loin	Combi Steam with Surround	1	355 / 180	50	30
	Combi Steam with Surround	2	265 / 130	30	-

Roast

Type of Meat	Operating Mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in Minutes
Game					
Venison Saddle, medium*	Maxi Broil	1	Level 3	-	10
	Maxi Broil	2	Level 3	-	7
	Combi Steam with Surround	3	85 / 30	0	30
	Combi Steam with Surround	4	165 / 75	52	40
Venison Saddle, well done*	Maxi Broil	1	Level 3	-	10
	Maxi Broil	2	Level 3	-	13
	Combi Steam with Surround	3	85 / 30	0	30
	Combi Steam with Surround	4	212 / 100	47	107

* In the first stage place the universal tray into the 1st lower level runner and the rack in the 2nd level runner from the bottom
(Exception: for rack of lamb place it on the universal tray on the 1st level), insert without meat, and preheat. With the start of the second stage place the meat on the preheated rack.

Convection Bake

For baking on multiple levels

When using Convection Bake, reduce the temperatures given for Surround by about 20°F / 20°C.

Surround

For the baking of traditional recipes and preparing soufflé.

Only bake on one level.

Bake sheet cakes on the center shelf level.

If using older cookbooks or recipes, set the temperature 10°F / 10°C lower then given in the recipe. The cooking time will not change.

Browning

For browning, baking casseroles or layer cakes.

Bake

Use this at the end of the baking time to brown the bottom of the food some more.

Intensive

When baking cakes with a moist topping such as cheese cakes, tarts, quiches, pizza, etc.

Bake these in the bottom shelf level.

Humidity Plus

For sponge cakes, choux pastry (e.g. cream puffs) and frozen pretzels

Baking

Combi Steam

The shiny finish on bread, bread rolls and puff pastry is achieved by cooking it with steam (maximum moisture, low temperature) in cooking stage 1. Browning takes place with high moisture and high temperature. The baking will become dryer with low moisture and high temperature.

Bake pre-baked bread rolls with 90% moisture at the temperature given by the manufacturer on the packaging.

Notes for baking

Remove the grease filter from the back wall. Otherwise results can be uneven. (Exception: Fruit tarts, pizza with extra toppings).

Baking pans

Dark-colored pans conduct heat more quickly to the mixture. Shiny metal pans reflect heat. Therefore cakes take longer to bake in these pans.

Universal tray

Thanks to the anti-stick properties of the surface with the "PerfectClean" finish, the universal tray does not require greasing before baking.

Parchment paper

Parchment paper is required for:

– pretzels, the baking soda (or bakers lye) used may damage the "PerfectClean" surface.

– batters that may quickly stick due to their high egg white content, such as biscuits, meringues or macaroons.

Frozen products

When baking frozen products such as French fries, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted by the manufacturer on the packaging.

Bake frozen cakes, pizzas or baguettes on the rack covered with parchment paper. With frozen products, the baking or universal tray may warp so that they cannot be removed when hot.

Frozen products such as French fries, croquettes or similar items can be baked on the universal tray. For gentle baking of these products, place parchment paper under them on the tray. Turn the food several times during baking.

Shelf level

Use only one shelf level when preparing moist cakes.

Bake on a maximum of two shelf levels at the same time.

If you are baking on two shelf levels at the same time, use levels 1 and 2.

Notes about the baking table

Select the lower temperature shown on the table.

Do not set the temperature higher than indicated. Higher temperatures may shorten the baking times but will frequently result in uneven browning and may even prevent the food from being baked through.

After the end of the shortest baking time, check whether the baked goods are done. Insert a toothpick into the dough, if no moist pieces of the baked good adhere to the toothpick, the baked goods are done.

Baking table

The times and temperatures given in the tables are recommendations only.

Baked goods	Operating mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in minutes
Sponge					
Baking Tray	Convection Bake		300-355 / 150-180	-	25
Spring Form Pan	Surround		320-340 / 160-170	-	25-35
Puff Pastry					
Filled	Combi Steam with Convection Bake	1	212 / 100	100	7
		2	375-410 / 190-210	90	10
		3	375-410 / 190-210	75	5
		4	375-410 / 190-210	0	6
Small Pastry*	Surround	-	355 / 180	-	15
Choux Pastry					
Cream Puffs / Eclairs	Combi Steam with Convection Bake		300-365 / 150-185	-	50
Yeast Dough					
Bagels	Combi Steam with Convection Bake	1	212 / 100	100	10
		2	395 / 200	0	24
Baguettes / Spelt Bread	Combi Steam with Convection Bake	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	355-410 / 180-210	0	30
Croissants	Combi Steam with Convection Bake	1	195 / 90	100	2
		2	320 / 160	90	10
		3	320-410 / 160-190	0	27
Multi-grain Bread	Combi Steam with Convection Bake	1	85 / 30	100	15
		2	300 / 150	50	10
		3	300 / 150	0	100
Flatbread	Combi Steam with Surround	1	105 / 40	100	10
		2	125 / 50	100	2
		3	410 / 210	0	6
		4	310-375 / 155-190	0	25
Braided Loaf	Combi Steam with Surround	1	105 / 40	100	8
		2	125 / 50	100	2
		3	395 / 200	50	10
		4	320-395 / 160-200	0	12
White Bread	Combi Steam with Convection Bake	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	430 / 220	0	25-50

Baking goods	Operating mode	Stage	Temp. in °F / °C	Moisture Level in %	Duration in minutes
Yeast dough					
Herb Rolls	Combi Steam with Convection Bake	1 2	310 / 155 395 / 200	90 0	9 15-25
Multi-grain Rolls	Combi Steam with Convection Bake	1 2	310 / 155 410 / 210	90 0	9 20-30
Pizza	Intensive		350-400 / 175-205	-	35
Yeast dough					
Stollen	Combi Steam with Convection Bake	1 2	300 / 150 265-320 / 130-160	100 0	30 30
Streusel Cake	Combi Steam with Convection Bake	1 2 3	85 / 30 320 / 160 265-355 / 130-180	100 90 0	30 25 10
Sweet Rolls	Combi Steam with Surround	1 2 3 4	105 / 40 125 / 50 395 / 200 395 / 200	100 100 50 0	8 2 10 8-13
Whole Grain Bread	Combi Steam with Convection Bake	1 2 3 4	105 / 40 125 / 50 410 / 210 190-215	100 100 50 0	8 4 6 30
White Bread	Combi Steam with Convection Bake	1 2 3 4	105 / 40 125 / 50 410 / 210 340-410 / 170-210	100 100 50 0	8 4 6 30
Wheat Rolls	Combi Steam with Convection Bake	1 2	310 / 155 395 / 200	90 0	9 20-30
Wheat Bread	Combi Steam with Convection Bake	1 2 3 4	105 / 40 125 / 50 410 / 210 355-430 / 180-220	100 100 50 0	8 4 6 30

Baking

Baking Goods	Operating mode	Stage	Temp. in °F / °C	Humidity in %	Duration in minutes
Short Dough Pastry					
Small Pastry	Combi Steam with Convection Bake		365 / 185 365 / 185	50 0	6 10-15
Pan with dry topping	Combi Steam with Convection Bake		395 / 200	85	35
Pan with moist topping*	Combi Steam with Convection Bake	1 2	410 / 210 375 / 190	0 0	15 20-30
Baking Tray with topping	Intensive		340-375 / 170-190	-	35-45
Sourdough					
Mixed Rye Bread	Combi Steam with Convection Bake	1 2	410 / 210 375-410 / 190-210	50 0	5 50
Rye Bread*	Combi Steam with Convection Bake	1 2 3	410 / 210 410 / 210 310-340 / 155-170	60 0 0	6 6 60
Strudel dough					
Apple Strudel	Combi Steam with Convection Bake	1 2	85 / 30 375 / 190	90 0	7 35-55

* The appliance must be preheated.

The appliance door must be closed when broiling. otherwise the control elements will become hot. Risk of burns!

Do not use the roast probe in the Broil, Maxi Broil and Combi Steam with Broil operating modes.

Use the mode:

– Broil / Maxi Broil when broiling small items, e.g. steak, chops, etc.

– Convection Broil for broiling larger items such as poultry or roasts.

For broiling, use the rack with the universal tray inserted below.

Broil tall food items (e.g. half chickens) on the middle shelf level and thinner foods (e.g. steaks) on the topmost shelf level.

Do not preheat the broiler. Place the food to be broiled in the cold oven.

The weights given refer to the weight per piece. You can cook a 9 oz (250 g) piece of trout or several trout of 9 oz (250 g) pieces of trout simultaneously.

Turn the food after 2/3 of the broiling time. See the "Broiling chart" for more details.

Procedure

■ Place the rack on the universal tray.

■ Place the food to be broiled on the rack.

■ Push the tray in and close the door.

■ Select the function and the temperature.

Broiling

Tips

Marinate lean meat or brush it with oil. Other fats will easily burn or develop smoke.

Make sure the pieces are approximately the same thickness so the broiling times are not too different.

When turning the food, work quickly to avoid the oven cooling too much.

If the surface of larger chunks of meat is well browned but the core is still uncooked, move the food to a lower shelf level or continue at a lower temperature.

Broiling chart

Food to be Broiled	Function	Level / Temp. in °F / °C	Humidity in %	Duration in minutes
Fish				
Trout	Broil	Level 3	-	25-30
Salmon	Convection Broil	355 / 180	-	35
Mackerel	Broil	Level 3	-	25
Meat and Sausage			-	
Hamburger Patties	Broil	Level 3	-	20
Sausage fresh / precooked	Broil	Level 3	-	15-20
Miscellaneous				
Toasting Bread slices	Broil	Level 3	-	5-8
Toast, with topping	Broil	Level 3	-	8-15
Corn on the Cob	Combi Steam with Broil	Level 3	30	23

Your appliance has a number of MasterChef programs. The individual programs contain the operating modes, temperatures and times.

Doneness and browning are represented by a bar with seven segments. Factory setting is a medium doneness and browning. Select the level of doneness and browning by moving the slider to the left or right.

In some roasting programs you also have the choice to "Roast with Moisture" at low temperature and long cooking time, so the meat is cooked gently and becomes tender.

The weights given refer to the weight per piece. You can cook one piece of salmon of 9 oz (250 g) or 10 pieces of salmon of 9 oz (250 g) simultaneously.

In some programs, information on shelf level and the time of insertion is given. Follow or confirm the information.

Let the appliance first cool down to room temperature after a cooking process, before you start an automatic program.

If you place food in a hot oven, be careful when opening the door. Hot steam may escape. Take a step back and wait until the steam has dissipated.
Make sure that you not come in contact with hot steam or the hot oven walls. Danger of scalding and burns!

Use the baking pans recommended in the baking recipes.

The start time can be changed using "Start at" or "Finish at".

To finish an automatic program early, turn off the appliance.

If the food is not cooked to your preference after a MasterChef program is complete, select "Continue Cooking" or "Continue Baking".

MasterChef programs can also be saved as "Favorites" and be placed on the main menu.

- Select "MasterChef".
- Select the appropriate submenu (e.g. vegetables).
- Select the desired vegetable (e.g. cauliflower).
- Select and confirm the required settings.
- Select the cooking method and degree of doneness.

Continue cooking

If the food is not cooked to your preferance, you can continue cooking.

- Tap on "Continue Cooking".
- Select the desired doneness and confirm with "OK".

Search

You can directly search for the MasterChef program of your choice by using the "Search" function.

- Select "MasterChef".
- Tap on "Search".
- Enter the name of the program using the keyboard.
- Tap on "Match".
- Select the desired program.

Haute Cuisine for your home.
Have you always dreamed of cooking like a Professional Chef in your own home? **Miele MasterChef Gourmet** is the answer. Combine quality ingredients with proven Miele MasterChef Gourmet cooking methods to achieve gourmet meals. Flawless entertaining has never been easier.

There is no need to monitor your food anymore - Miele MasterChef Gourmet offers stress free cooking with extraordinary results.

Five specific MasterChef programs are designed to achieve the most tender and juicy meat results possible by using lower temperatures and longer cooking times.

Gourmet cooking programs

The following Gourmet cooking programs are available:

– Gourmet Chicken

– Gourmet Turkey

– Gourmet Beef Tenderloin

– Gourmet Baby Back Ribs

– Gourmet Salmon

The Gourmet programs are marked first in the relevant food section:
For example:
Select "Meat - Poultry - Gourmet Chicken".
See the "Program overview" for more information.

Gourmet Chicken

1 Chicken Roaster
1/4 lb Unsalted butter, softened
1 Tbsp. Fresh rosemary, finely chopped
1 Tsp. Fresh thyme, finely chopped
1 Tbsp. Fresh parsley, finely chopped
1 Garlic clove, finely diced
1 Tbsp Olive oil or canola oil
Salt
Freshly cracked black pepper

Preparation:

Combine herbs, garlic and softened butter. Season with salt and pepper. Transfer butter mixture to a pastry bag or small plastic bag. If using a plastic bag cut the tip.

Place chicken on the wire rack on top of the universal tray. Pat the chicken dry with a paper towel. Gently separate the skin from the breast and thigh. Pipe the softened herb butter between the skin and meat.

Brush the chicken with oil and season generously with salt and pepper.

Start the Gourmet Chicken MasterChef Program. Follow the instructions in the display.

Approx. cooking time: 2 hrs 25 mins

Gourmet Turkey

Whole Turkey, up to 15 lbs
½ lb Unsalted butter, softened
2 Tbsp. Fresh parsley, finely chopped
1 Tbsp. Fresh tarragon, finely chopped
2 Tbsp. Fresh chive, finely chopped
1 Tbsp. Fresh chervil, finely chopped
2 Garlic cloves, finely diced
Salt
Fresh cracked black pepper
Olive oil or canola oil

Preparation:

Combine herbs, garlic and softened butter. Season with salt and pepper. Transfer butter mixture to a pastry bag or small plastic bag. If using a plastic bag cut the tip.

Place whole turkey on the wire rack on top of the universal tray. Pat dry with a paper towel. Gently separate the skin from the breast to thigh. Pipe the softened herb butter between the skin and meat.

Brush the turkey with oil and season generously with salt and pepper.

Start the Gourmet Turkey MasterChef Program. Follow the instructions in the display.

Approx. cooking time: 3 hrs 30 mins

Gourmet Baby Back Ribs

2 racks of baby back ribs - membrane removed
Barbecue sauce, your favorite

Balsamic rub marinade:
4 Tbsp. Brown sugar
2 tsp. Hickory smoked salt
2 tsp. Garlic powder
2 tsp. Cayenne pepper
2 tsp. Herbes de Provence
5 Tbsp. Balsamic vinegar

Preparation:

Combine ingredients for the marinade.

Rub ribs with the balsamic rub marinade, place in an extra large plastic bag. Marinate overnight in the refrigerator.

Remove ribs from the refrigerator and let sit for 30 minutes.

Place ribs on the wire rack on top of the universal tray and place in the oven. Start the Gourmet Baby Back Ribs MasterChef Program. Follow the instructions in the display.

After approximately three hours, the oven will prompt you to open the door, glaze the ribs with barbecue sauce and close the door again to finish.

Approx. cooking time: 3 hrs 8 mins

Gourmet Beef Tenderloin

1 Beef tenderloin approx. 3.5 lbs - tail and chain removed
1 Garlic clove
1 Tbsp. Olive oil or canola oil
Sea salt
Freshly cracked black pepper

Preparation:

Cut a garlic clove in half and rub it on the trimmed beef tenderloin.

Brush with oil.

Season generously with salt and pepper. Place the tenderloin on the wire rack on top of the universal tray. Start the Gourmet Beef Tenderloin MasterChef Program. Follow the instructions in the display.

Approx. cooking time: 1 hr 55 mins

Gourmet Salmon

1 Whole salmon filet approx. 1.5 lbs - skin on
Bedding:
2 Oranges, sliced
1 Onion, julienned

Preparation:

Slice the oranges and the onion for the bedding and arrange on the universal tray.

Check the salmon for bones. If present, remove with pliers.

Place salmon skin side down on the bedding.

Start the Gourmet Salmon MasterChef Program. Follow the directions in the display.

Approx. cooking time: 50 mins

Your appliance has factory default settings. In the "Settings" menu, you can select and change various menu items and their sub-items.

The current settings are marked with a colored frame.

By tapping "Back" you will return to the previous level.

After confirmation with "OK" or if you do not make a selection in the sub-menu within approx. 15 seconds, the display will revert to the previous level menu

The display can be set for different languages. If you have selected the wrong language by mistake you can follow the flag symbol to return to the Language sub-menu

- Turn the appliance on.
- Select "Settings".
- Select the desired sub-menu.
- Select the desired settings.
- Confirm with "OK".

The factory setting for each menu item is shown in **bold**.

Menu item	Available settings
Language	**German**, other languages Country
Time	Display On / **Off** / Night Dimming Clock Type **Analog** / Digital Time format 12 h / **24 h** Set
Date	Set the Date
Lighting	On / **On for 15 seconds**
Display Brightness	Set the Brightness
Volume	Buzzer Tone **On** / Off Keypad Tone **On** / Off Welcome Melody **On** / Off
Units	Weight **g** or lb/oz Temperature **°C** or °F
Keep Warm	On / **Off**
Automatic Rinse	**On** / Off
Steam Reduction	**On** / Off
Default Temperatures	Change the default temperatures
Safety	System Lock On / **Off** Sensor Lock On / **Off**

Menu item	Available settings
Start Screen	The oven is facotry set to display the main menu when turned on. You can select the following items as your start menu: – Main Menu – Operating Modes – MasterChef – Special Modes – MyMiele – Favorites
Water Hardness	Soft (< 8.7 gr/gal, < 8.4 °dH, < 1.5mmol/l) Medium (8.7-14.6 gr/gal, 8.4 - 14 °dH, 1.5 - 2.5 mmol/l) **Hard (**< 14.6 gr/gal, < 14 °dH, < 2.5 mmol/l)
Showroom Program	Demo mode On / **Off**
Factory Default	Settings Reset appliance settings Favorites Delete Favorites Default temperatures Reset default temperatures MyMiele All MyMiele entries are deleted.

⚠ Do not use a steam cleaner to clean the Combi Steam Oven. Steam could penetrate electrical components and cause a short circuit.

Clean and dry the appliance and accessories after each use. Allow the appliance to cool down.

Make sure the appliance is completely dry before closing the door.

If you will leave the appliance unused for an extended period, clean it once more thoroughly to prevent the build-up of odors. Leave the door open afterwards.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or dish soaps containing aliphatic compounds. These could cause the seals to swell.

Appliance front

It is best to clean the front of the appliance immediately following use. If spills are left for extended periods of time they may become impossible to remove and surfaces may become permanently stained or damaged.

Clean the exterior with a solution of warm water and liquid soap applied with a soft sponge. Dry with a soft cloth.

Glass cleaners **may be used** to clean the exterior. However **do not** allow them to sit or "puddle", this can cause damage to the surface. **Remove the cleaner promptly.**

All appliance surfaces are subject to scratching. Scratches on glass surfaces can lead to breakage.

All surfaces are subject to discolorations and damage if they come into contact with unsuitable cleaning products.

To better maintain your appliance avoid the following:

– cleaning products that contain washing soda, acid, alkaline, ammonia, or bleach,

– limescale removers,

– abrasive cleaners such as scouring powder, scouring liquid or pumice stones,

– cleaners containing solvents,

– stainless steel cleaners,

– dishwasher detergent,

– oven sprays,

– glass cleaners,

– rough scouring sponges or brushes such as pot scrubbers,

– magic erasers,

– sharp metal scrapers.

Accessories

Universal Tray, Wire Oven Rack, Shelf Runners

These parts have been treated with **PerfectClean**. They should be cleaned according to the cleaning instructions described in "PerfectClean".

Do not clean them in a dishwasher.

Remove:

– light, soiling with a soft sponge, dish soap and warm water.

– stronger soiling with a **dish sponge**, hot water and dishwashing detergent. If necessary, you can also use the hard side of the dish sponge.

Rinse and wipe thoroughly with clean water, and dry the surfaces.

Cooking pans

The cooking pans are dishwasher safe.

Use a little vinegar to remove any bluish discoloration on the cooking pans.
You could also use the Miele ceramic and stainless steel cleaner (see "Optional accessories"). Rinse the pans thoroughly with clean water to remove any residual cleaning agents.

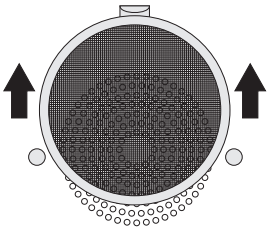
Roast probe

Clean the roast probe after each use. Do not rinse, only wipe with a damp cloth.

Do not clean the roast probe in the dishwasher!

Grease filter

Clean the grease filter after every roasting program with a liquid dish soap and hot water or in the dishwasher.



■ Pull the grease filter upwards to remove it.

If the grease filter is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolor. This will not affect the functioning of the filter in any way.

Drain filter

Rinse and dry the drain filter after each use.

Stains and limescale deposits can be removed with vinegar. You could also use the Miele ceramic and stainless steel cleaner (see "Optional accessories"). Rinse it thoroughly with clean water to remove any residual cleaning agents.s.

Water container

Remove and empty and dry the water container after each use. Rinse the water container by hand or in the dishwasher and then dry it. This will avoid limescale deposits.

When removing the water container, water may drip into the slide-in compartment. Wipe the slide-in compartment dry.

Oven interior

The oven interior is made from stainless steel which has been treated with a **PerfectClean** finish. See "Cleaning and Care -PerfectClean".

For easy cleaning of the oven interior you can remove the door and the side runners.

After a program using steam

Remove:

– condensate with a sponge or soft cloth,

– light, greasy soiling with a sponge, liquid dish soap and warm water. Rinse with clean water.

After rinsing, dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance - Drying").

After Roasting, Broiling or Baking

Clean the oven after each roasting, broiling or baking program, otherwise items can become baked on and hard to remove.

Clean the oven interior with a **dish sponge**, hot water and liquid dish soap.

If necessary, use the scouring pad on the reverse of a non-stick dish sponge to remove the soiling.
Rinse and wipe thoroughly with clean water, and dry the surfaces.

Soaking the soiling for a few minutes with a solution of liquid dish soap and warm water can make cleaning easier, or if the program "Maintenance - Soak" is used (See "Maintenance").

Do not use oven cleaners, because its residue cannot be removed.

Door seal

Grease deposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked. Clean the door seal after every baking, broiling or roasting program using a clean, damp cloth without detergent or with a clean sponge, liquid dish soap and warm water. Wipe dry with a soft cloth.

Replace the seal with a new one if it becomes porous or brittle. Door seals are available from Miele.

PerfectClean

The surfaces of the oven interior, side runners have a **PerfectClean** finish. This creates an optical effect that makes the surface appear iridescent. The PerfectClean finish is a smooth, nonstick surface that cleans easily with a sponge.

For optimal use, it is important to clean the surfaces each time the Combi Steam Oven is used.

The surface will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.
Multiple uses without cleaning leads to increased cleaning.

Soiling, such as spilled fruit juice and cake mixtures, is best removed while the oven is still warm.

Spilled fruit juices may cause lasting discoloration of the surfaces. This will not affect the properties of the PerfectClean finish.

Remove cleaning residues. Cleaning residues reduce the non-stick effect.

The following cause lasting damage to the PerfectClean surfaces and must not be used:

– abrasive cleaning agents e.g. powder or cream cleansers, pumice stones,

– cleaners for ceramics cooktops,

– ceramic and stainless steel cleaners,

– steel wool,

– abrasive sponges, e.g. pot scrubbers or sponges which have been previously used with abrasive cleaning agents,

– oven cleaners must not be used on hot PerfectClean surfaces at higher temperatures, or left on too long,

– cleaning in the dishwasher,

– spot cleaning with mechanical cleaning devices.

Maintenance

Soak

Soiling after roasting can be soaked using this program.

- Allow the oven interior to cool down.
- Remove all accessories.
- Select "Maintenance".
- Select "Soak" and follow the instructions in the display.

The soaking process takes about 10 minutes.

Drying

Residual moisture in inaccessible places inside the oven is dried.

- Dry the oven interior with a soft cloth.
- Select "Maintenance".
- Select "Drying".

The drying process takes about 20 minutes.

Rinse

In this process, the water-carrying components are rinsed. Any food residue is flushed out.

- Select "Maintenance".
- Select "Rinsing" and follow the instructions in the display.

The rinsing process takes about 10 minutes.

Descaling

We recommend that you use Miele Descaling Tablets (see "Optional accessories") for descaling the appliance. They have been specifically designed for optimal descaling of Miele products. Other descaling agents, which - in addition to citric acid - may contain other acids and/or other undesirable substances such as chlorides, might damage the product. Also, the desired effect cannot be guaranteed if the descaling solution does not have the required concentration.

Ensure that the descaling agent does not come into contact with the door handle or the metal control panel as this could cause marks. Wipe the descaling agent immediately from these surfaces.

The appliance will need descaling after a certain number of operating hours. After turning the appliance on, a message will appear in the display to tell you that 10 cooking cycles remain. Only cooking modes which use steam are counted. The appliance will **lock out** after you have run the last remaining program which uses steam.
We recommend that you descale the appliance before it locks. The entire descaling process takes about 40 minutes.

- Turn on the device and select "Maintenance / Descale".

The display shows the message "Please wait ...". The descaling process is being prepared. This may take several minutes.
Once preparation is complete, you will be prompted to add the descaling tablets to the water container.

- Add 2 Miele descaling tablets to the water container and follow the instructions on the display.

The descaling program can be canceled only during the first 6 minutes.
Do not turn the appliance off during the descaling program, since then the program has to be restarted.

After descaling

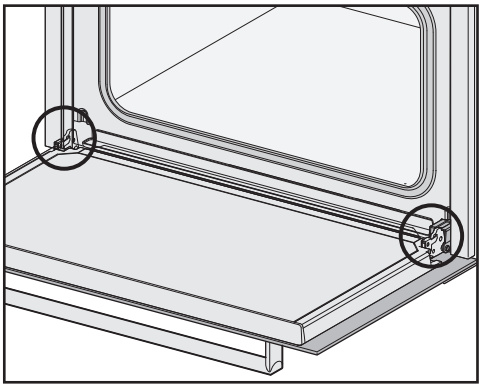
- Turn the appliance off.
- Remove the water container and dry it.
- Open the door.
- Dry the oven interior.

Make sure the appliance is completely dry before closing the door.

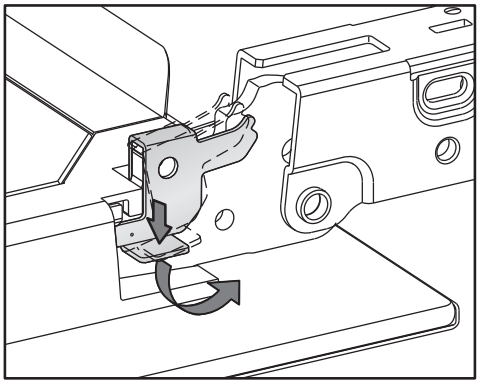
Oven door

Removing the door

Before the door can be removed the release levers on both door hinges must be unlocked.



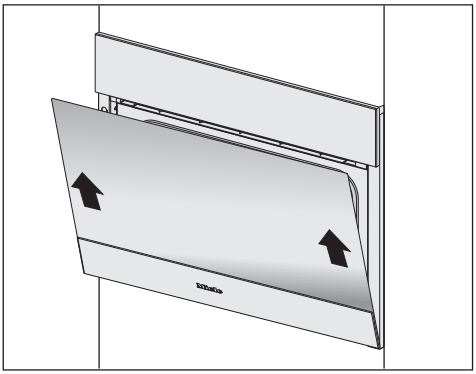
■ Open the door fully.



■ Unlock the release levers on both door hinges by pushing on them. Turn the release levers until they click and are in a slanted position.

Risk of injury.
Never pull the door off the brackets in the horizontal position. This will cause them to snap back, and damage the device.

■ Close the door until it stops.



■ Holding the door evenly with both hands, lift the door up at a slant and off the hinges.

Do not lift the door at the door handle. The handle and door panels could be damaged.
Make sure that the door is not tilted during removal.

Refitting the door

■ Insert the back of the door on the hinges.

Make sure that the door is not tilted.

■ Open the door fully.

■ Turn the release levers until they click in the vertical position.

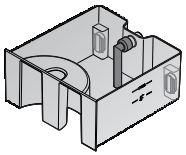
It is essential that the release levers are locked again after cleaning, otherwise the door could work itself loose from the hinges and be damaged.

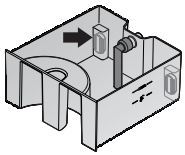
⚠ Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

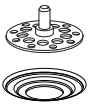
Problem	Possible cause and remedy
The appliance cannot be turned on.	The circuit breaker has tripped. ■ Reset the circuit breaker (see the data plate for minimum amperage).
	There may be a technical fault. ■ Reset the circuit breaker if it has tripped. If this is not the case, disconnect the appliance from the power supply for 1 minute. Reconnect the power and turn the appliance on. If it still does not heat, contact Miele Technical Service.
The demo program is set and the device does not heat.	■ Deactivate the demo program (see "Settings - Showroom Program").
The fan can still be heard after the appliance has been turned off.	The appliance is equipped with a fan that directs vapors from the oven interior to the outside. The fan will continue to run for a while after the appliance has been turned off. The fan automatically turns off after some time.

Problem	Possible cause and remedy
You can hear a noise (humming) when the appliance is turned on, when it is operating, and after it has been turned off.	Water is being pumped in or out. – This noise does not indicate a malfunction or a defect. This happens during pumping in and out of water.
After moving the appliance to another location it no longer switches from the heating up phase to the cooking phase.	The boiling point of water has changed because the new installation location differs by at least 984' (300 m) in altitude from the old. ■ To do this, descale the appliance (see "Cleaning and care - Descale").
During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door gasket is not seated properly. ■ Press the door gasket all the way around the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracks. ■ Replace the gasket.
The control panel does not open/close automatically despite repeatedly pressing the button.	Something is obstructing the panel. ■ Remove the obstruction.
	The finger pinch protection is very sensitive, so it may happen occasionally that the control panel does not open or close. ■ Open/close the panel manually (see end of "Frequently Asked Questions"). If the problem occurs very often, contact Miele.

Problem	Possible cause and remedy
The oven lighting does not work.	A bulb has burned out. ■ Contact Miele to replace the lamp.
The "Start time" function does not show on the display.	These functions are not available when using "Menu Cooking" or "Maintenance".
	The oven interior is too hot, e.g at the end of a cooking program. ■ Let the oven interior cool down with the door open.
Cakes and pastry are not cooked properly after following the times given in the recipe.	The set temperature is not the same as specified in the recipe.
	The grease filter is inserted in the back panel. Baking will take longer if this is in place.
	The recipe has been changed. For example, a moister mix or more eggs can lengthen the bake time.
Cakes / pastry are unevenly browned.	The temperature was set too high.
	The grease filter on the back wall was not removed.
	More than two levels were used for baking.

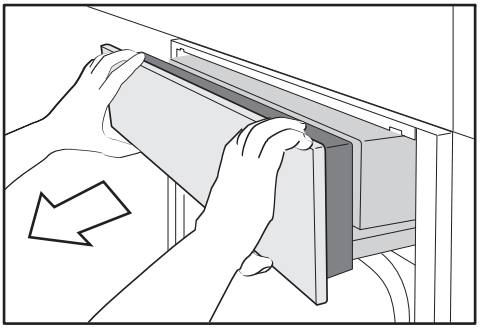
Problem	Possible cause and remedy
F and a number appear in the display:	
F 10	The suction hose in the water container is – not properly attached. – not vertical. ■ Correct the position of the suction hose: 
F 11 F 20	Drain hose clogged. ■ Descale the appliance. If the error message shows again, contact Miele.
F 44 F 195	Communications failure ■ Turn the appliance off and after a few minutes on again. If the error message still appears, contact Miele.
F 55	The maximum length of time for operating in a mode has been exceeded and the safety shutdown has turned the appliance off. ■ The appliance can be used again immediately by simply turning it off and back on again.

Problem	Possible cause and remedy
F 94	No water intake: – the water inlet hose is obstructed or kinked. ■ Eliminate the cause and start the operation again. – The water inlet valve is closed. ■ Open the water inlet valve and start the operation again. – One or both floats in the water container are jammed  ■ Restore the free movement of the float(s). If the fault still appears, contact Miele.

Problem	Possible cause and remedy
F 190	Defective water inlet valve This defect can occur when the panel is opened or closed while water is being supplied. Confirm with "OK" and continue the operation. If the fault message is displayed again, contact Miele.
F 196	A technical fault has occurred. ■ Turn the appliance off and then back on again.
	The drain filter in the oven floor is not installed properly. ■ Turn off the appliance, seat the filter correctly:  and turn the appliance back on. If the fault message shows again in spite of solving the problem(s), contact Miele.
F.. **Other fault messages**	Technical fault ■ Turn the appliance off and call customer service.

Manually opening the control panel

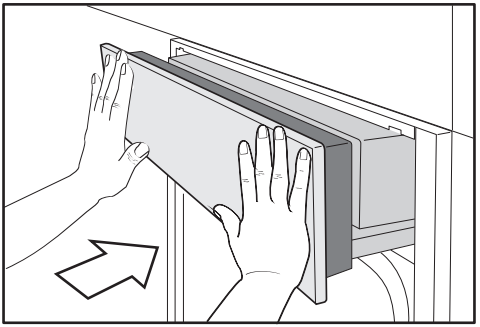
- Open the appliance door carefully.



- Grasp the panel at top and bottom.
- First, pull the panel forward and out.
- Then, gently push the panel upwards.

Manually closing the control panel

- Grasp the panel at top and bottom.



- Gently push the panel downwards.
- Push the panel back in.

Optional accessories

Miele offers a variety of additional accessories for its appliances including Miele-branded cleaning and conditioning products.

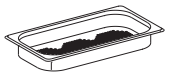
These products can be easily ordered from the miele website and your Miele dealer.

Cooking pans

There are a number of perforated and soiled cooking pans in different sizes.

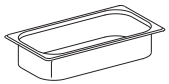
The cooking pans with a width of 12 3/4" (**325 mm)** cannot be inserted directly into the side runners; the wire oven rack is needed as well.

DGGL 1



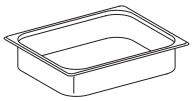
Perforated cooking pan
12 3/4" x 6 7/8" x 1 1/2" (WXDXH)
325 x 175 x 40 mm (WxDxH)

DGG 2



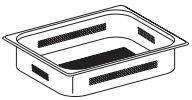
Solid cooking pan
12 3/4" x 6 7/8" x 2 1/2" (WXDXH)
325 x 175 x 65 mm (WxDxH)

DGG 3



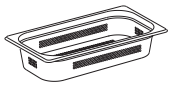
Solid cooking pan
12 3/4" x 10 7/16" x 2 1/2" (WXDXH)
325 x 265 x 65 mm (WxDxH)

DGGL 4



Perforated cooking pan
12 3/4" x 10 7/16" x 2 1/2" (WXDXH)
325 x 265 x 65 mm (WxDxH)

DGGL 5

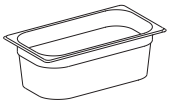


Perforated cooking pan
12 3/4" x 6 7/8" x 2 1/2" (WXDXH)
325 x 175 x 65 mm (WxDxH)

DGGL 6

Perforated cooking pan
12 3/4" x 6 7/8" x 4" (WXDXH)
325 x 175 x 100 mm (WxDxH)

DGG 7



Solid cooking pan
12 3/4" x 6 7/8" x 4" (WXDXH)
325 x 175 x 100 mm (WxDxH)

DGGL 8

Perforated cooking pan
12 3/4" x 10 7/16" x 1 1/2" (WxDxH)
325 x 265 x 40 mm (WxDxH)

DGG 11

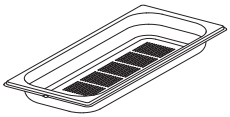
Solid cooking pan
11 3/4" x 14" x 3/4" (WxDxH)
300 x 350 x 20 mm ((WxDxH)

DGGL 12

Perforated cooking pan (included accessory)
17 11/16" x 15 3/8" x 1 1/2" (WxDxH)
450 x 390 x 40 mm (WxDxH)

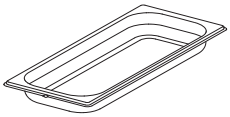
Optional accessories

DGGL 20



Perforated cooking pan (included accessory)
17 11/16" x 7 ½" x 1 1/2" (WxDxH)
450 x 190 x 40 mm (WxDxH)

DGG 20



Solid cooking pan (included accessory)
17 11/16" x 15 3/8" x 1 1/2" (WxDxH)
450 x 190 x 40 mm (WxDxH)

DGD 1/3

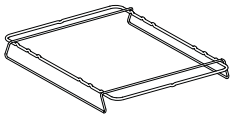
Lid for 12 13/16" (325 x 175 mm) cooking pans

DGD 1/2

Lid for 12 13/16" x 10 7/16" (325 x 265 mm) cooking pans

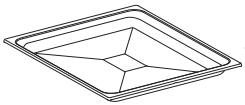
Other:

DGA Rack for Cooking Pans



PerfectClean finish, to hold 12 13/16" (325 mm) wide pans.
- It is inserted into the runners between the rails of a shelf level -

Universal tray



1 Universal tray
- It is inserted in the runners between the rails of a shelf level -

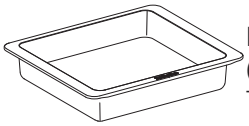
Wire oven rack

1 Wire oven rack
- It is inserted in the runners between the rails of a shelf level -

Optional accessories

Gourmet Casserole Dish

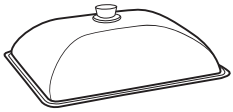
Die-cast aluminum dish with a non-stick finish and stainless steel lid. Fits directly into a side runner. Also suitable for ceramic cooktops. Not suitable for use on induction or gas cooktops.



HUB 5000-XL

Depth 13 3/4" (35 cm), maximum capacity approx. 17.6 lbs (8 kg)
The dish cannot be placed in the appliance with the lid on.

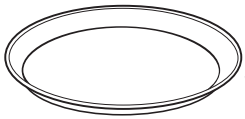
Gourmet casserole lid



The casserole lid is made from stainless steel

HBD 60-35
fits the HUB 5000-XL

Round baking form



For the preparation of pizza, flat cakes made from yeast or batter, sweet and savory tarts, baked desserts, pita bread, Swiss tarts, quiche, or for warming up frozen cake or pizza.

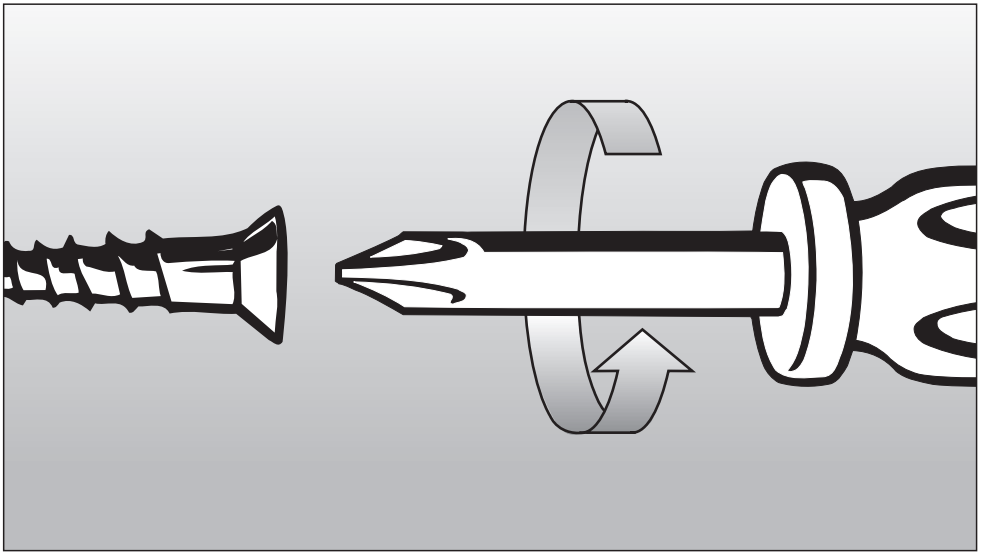
Cleaning and care products

Descaling Tablets 6 tablets

To descale the appliance

Ceramic and Stainless Steel Cleaner 250 ml

Removes discoloration from cooking pans



Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

Information is subject to change. Please refer to our website to obtain the most current product specification, technical & warranty information.

To prevent accidents
and appliance damage
read these instructions
before
installation or use.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING - Read all instructions before installation or use of the steam oven to prevent injury and machine damage.

▶ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt.

▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

▶ Do not operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.

▶ Make sure that the outlet is easily accessible after installing the appliance.

▶ This appliance is not to be used in mobile installations, such as ships.

▶ The appliance must be placed so that the content of the cooking pan on the top shelf level can be seen. Only in this way can scalding from spilling hot food and hot water be avoided.

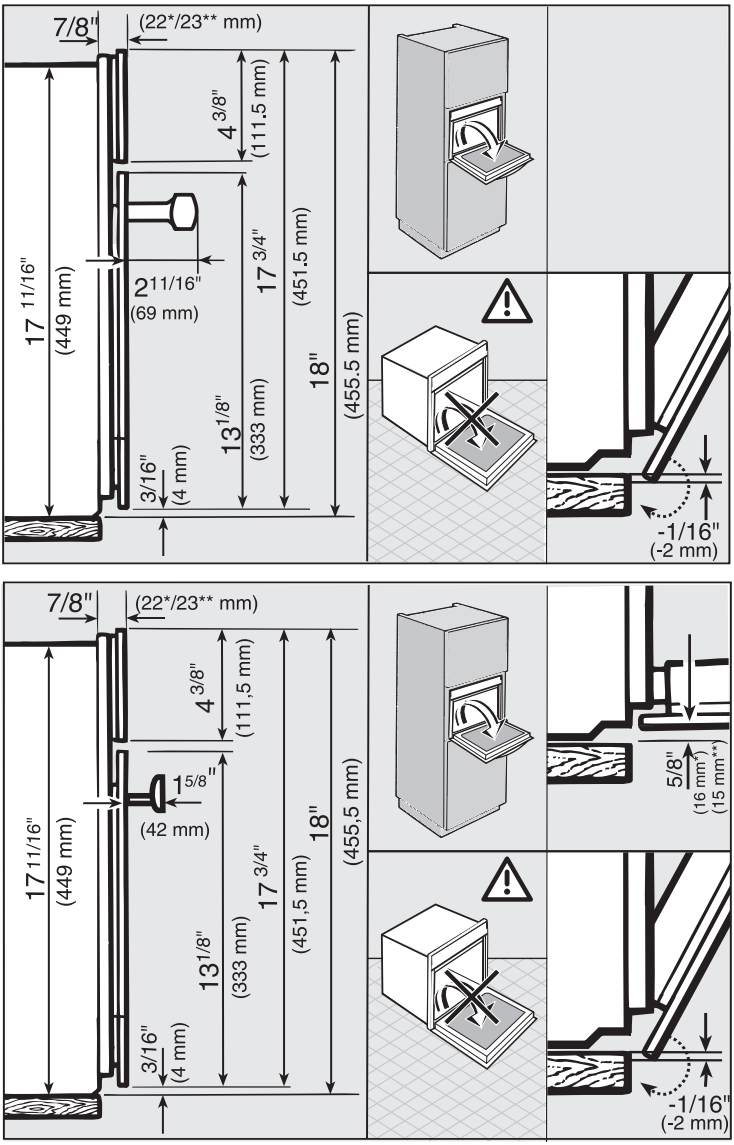
▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

Note to the installer:

Please leave these instructions with the consumer of the appliance for the local building inspectors use.

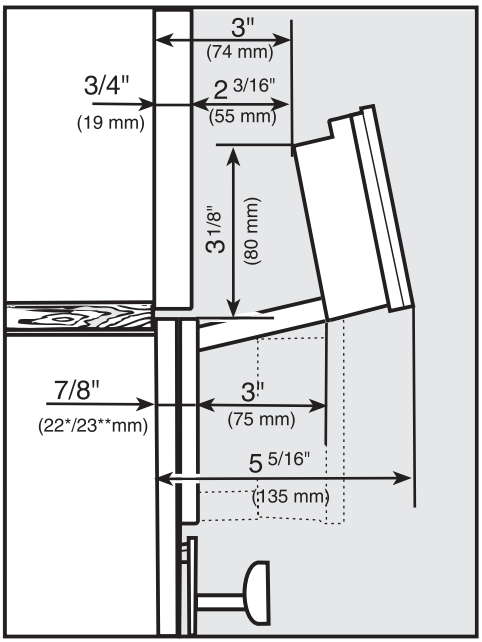
SAVE THESE INSTRUCTIONS

Dimension details of the appliance front

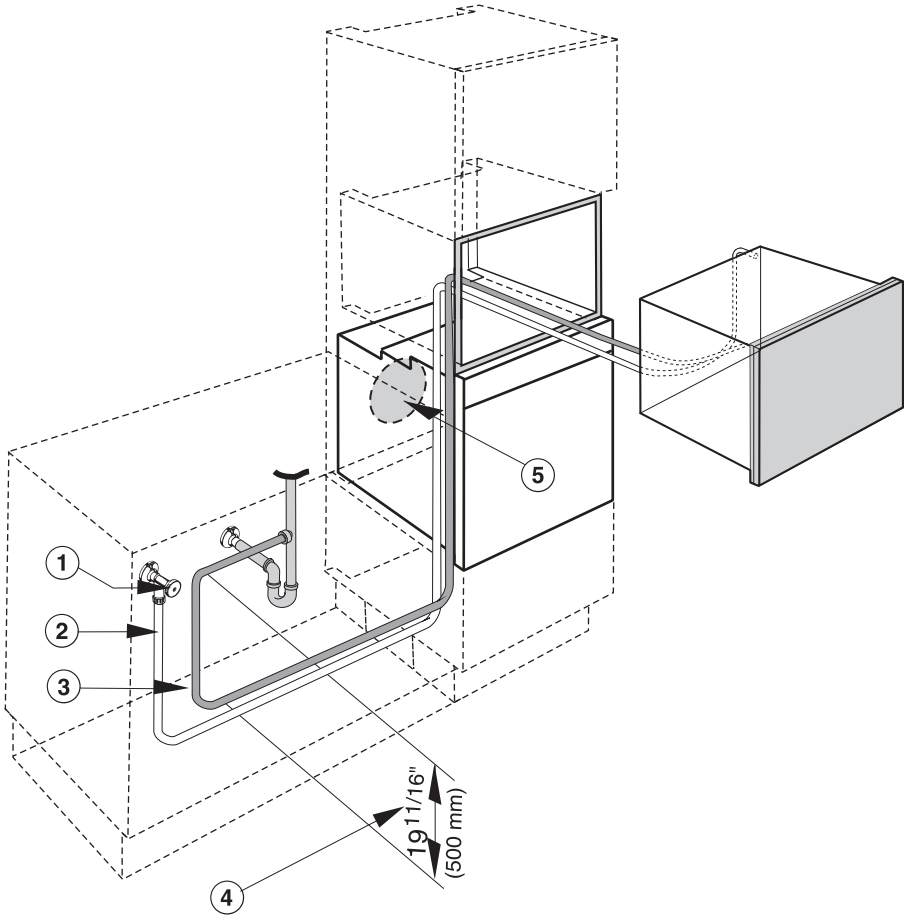


* Appliances with glass front
** Appliances with metal front

Control panel swivel range



The area in front of the control panel must not be blocked by anything (such as a door handle) this would hinder the control panel from opening and closing.



① Water supply valve

② Water intake hose, L = 59" (1500 mm)

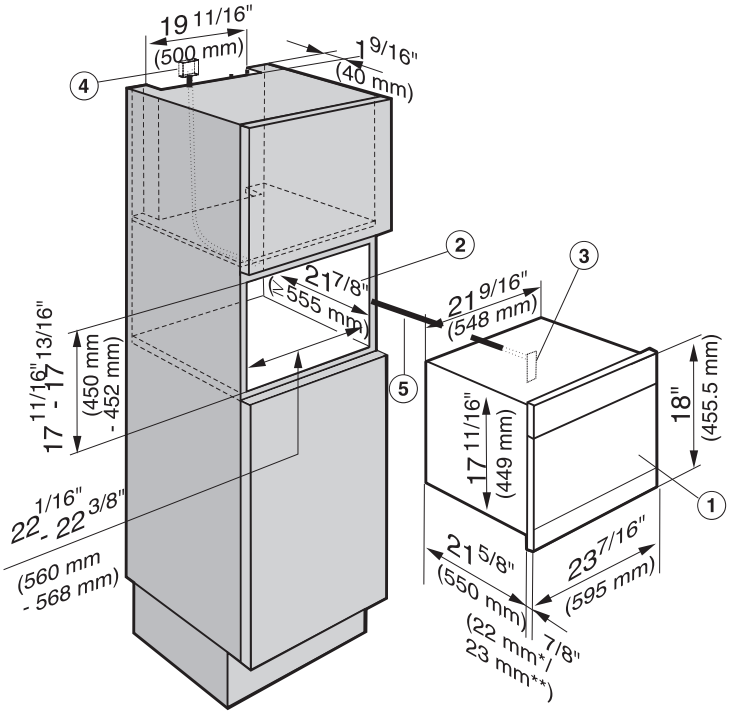
③ Drain hose, L = 118" (3000 mm)

④ The ascending end of the drain hose to the inlet of the drain trap must not be higher than 19 11/16" (500 mm)

⑤ Warning! When installing with an oven the water intake hose and drain hose must not become trapped behind its opening ⑤.

Appliance and installation dimensions

Wall cabinet installation



① Combi Steam Oven

② Installation niche

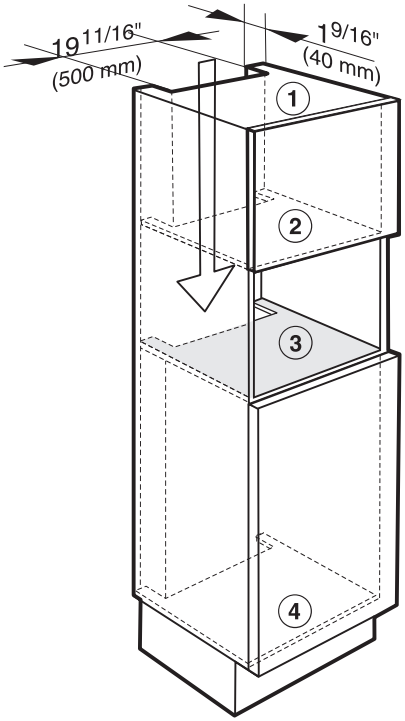
③ Power supply to the appliance

④ Recommended location for electrical connection

⑤ Power cord

* Appliances with glass front
** Appliances with metal front

Cut-outs for venting the appliance and routing of the water hoses



To route the water hoses and to ensure that the Combi Steam Oven has adequate ventilation, the following cut-outs measuring 19 11/16" x 1 9/16" (500 x 40 mm) must be made:

① in the top of the cabinet (ventilation)

② in the center shelf above the installation niche (ventilation)

③ in the appliance support base (water hoses)

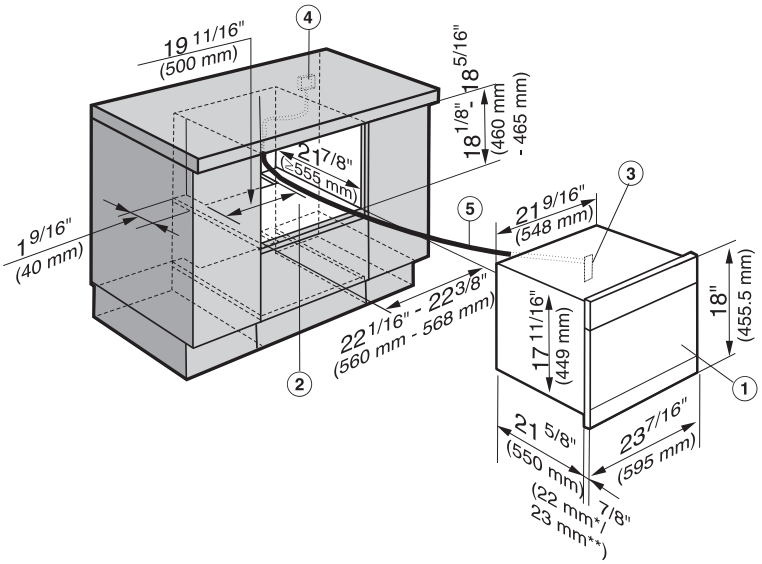
④ in the bottom of the cabinet (water hoses)

The cabinet housing must not have a back panel fitted behind the installation niche.

Appliance and installation dimensions

Undercounter installation

If the appliance is to be installed under a cooktop, observe the instructions for installation of the cooktop and its installation height.



① Combi Steam Oven

② Installation niche

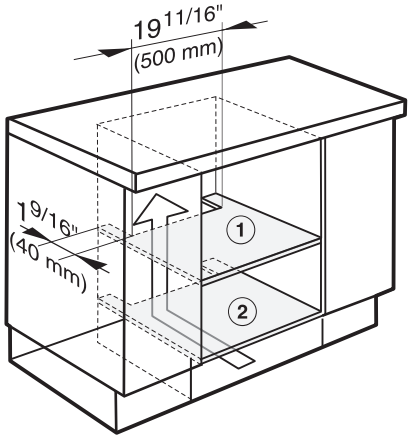
③ Power supply to the appliance

④ Recommended location for electrical connection

⑤ Power cord

* Appliances with glass front
** Appliances with metal front

Cut-outs for venting the appliance and routing of the water hoses



To route the water hoses and to ensure that the Combi Steam Oven has adequate ventilation, the following cut-outs measuring 19 11/16" x 1 9/16" (500 x 40 mm) must be made:

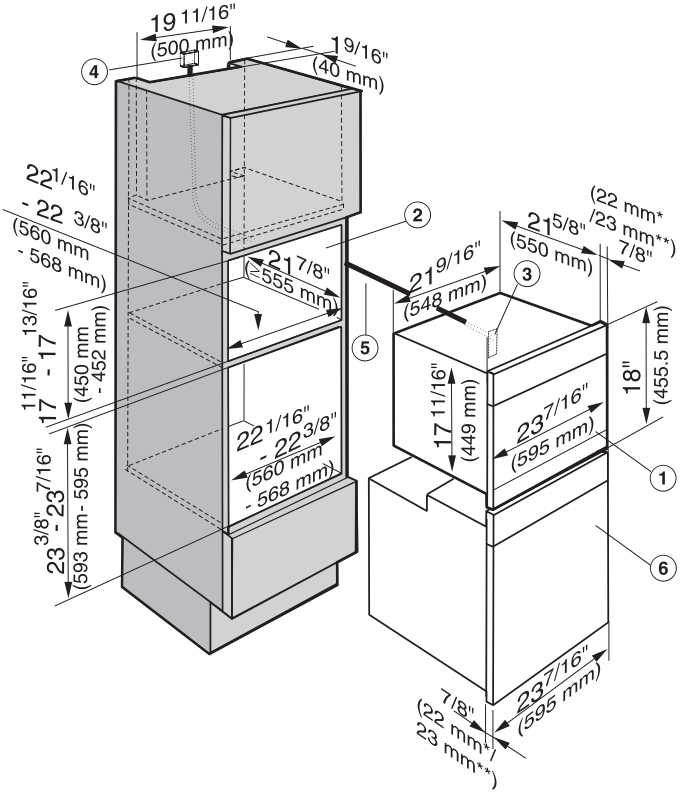
① in the appliance support base

② in the bottom of the cabinet space below

The cabinet housing must not have a back panel fitted behind the installation niche.

Appliance and installation dimensions

Installation in combination with an oven



① Combi Steam Oven

② Installation niche

③ Power supply to the appliance

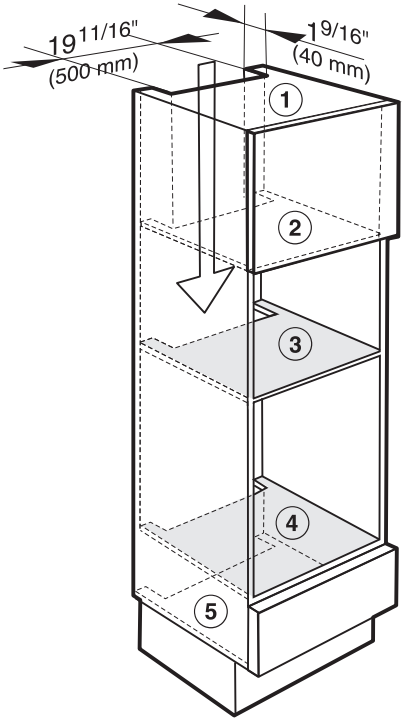
④ Recommended location for electrical connection

⑤ Power cord

⑥ Oven

* Appliances with glass front
** Appliances with metal front

Cut-outs for venting the appliance and routing of the water hoses



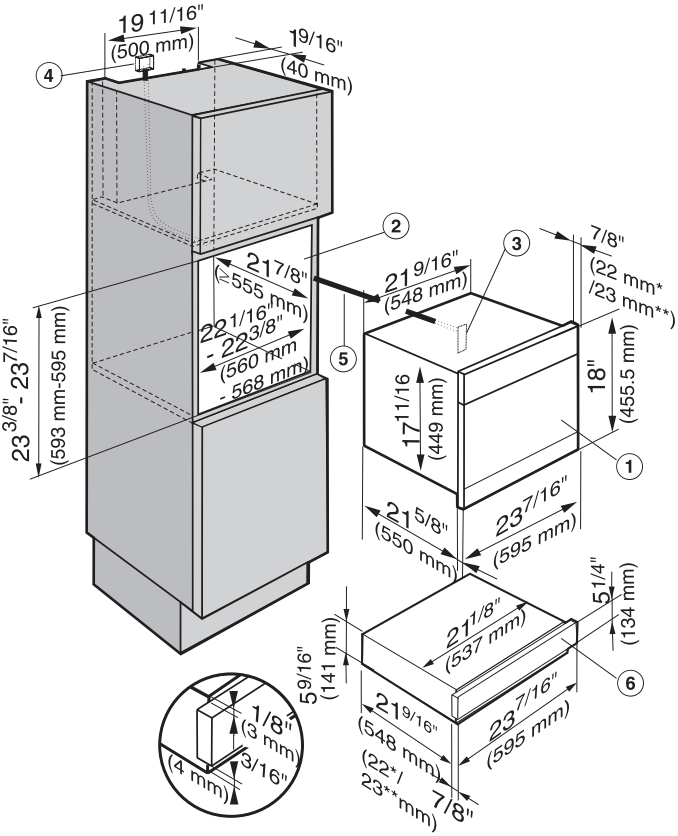
To route the water hoses and to ensure that the Combi Steam Oven has adequate ventilation, the following cut-outs measuring 19 11/16" x 1 9/16" (500 x 40 mm) must be made:

① in the top of the cabinet (ventilation)
② in the center shelf above the installation niche (ventilation)
③ in the appliance support base (water hoses)
④ in the appliance support base of the oven (water hoses)
⑤ in the bottom of the cabinet (water hoses)

The cabinet housing must not have a back panel fitted behind the installation niche.
Cut-out for venting the oven:
Please refer to the installation instructions for the oven.

Appliance and installation dimensions

Installation in combination with ESW 6x14



① Combi Steam Oven

② Installation niche

③ Power supply to the appliance

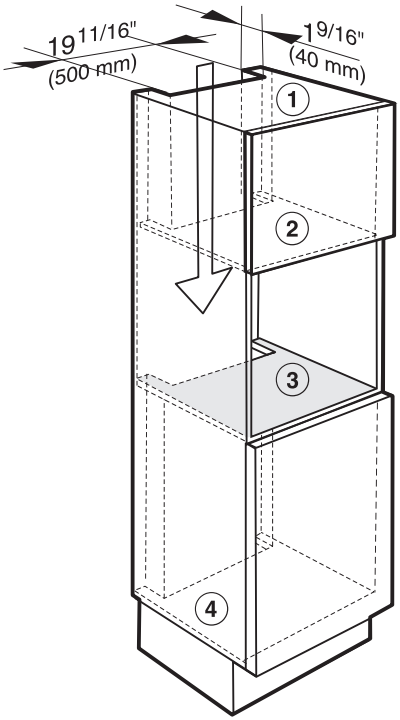
④ Recommended location for electrical connection

⑤ Power cord

⑥ Warming drawer

* Appliances with glass front
** Appliances with metal front

Cut-outs for venting the appliance and routing of the water hoses



To route the water hoses and to ensure that the Combi Steam Oven has adequate ventilation, the following cut-outs measuring 19 11/16" x 1 9/16" (500 x 40 mm) must be made:

① in the top of the cabinet (ventilation)

② in the center shelf above the installation niche (ventilation)

③ in the appliance support base (water hoses)

④ in the bottom of the cabinet (water hoses)

The cabinet housing must not have a back panel fitted behind the installation niche.

Installation, repairs and other work by unqualified persons could be dangerous.

Preparing the appliance

Before installing and connecting the appliance, see "Water connection".

Installing the water intake hose

The water intake connection is located on the rear panel at top left.

- Place the union nut on the threads of the stainless steel tubing.
  Ensure a firm and tight seating of the fitting.

Installing the drain hose

The drain connection is located on the rear panel at bottom left.

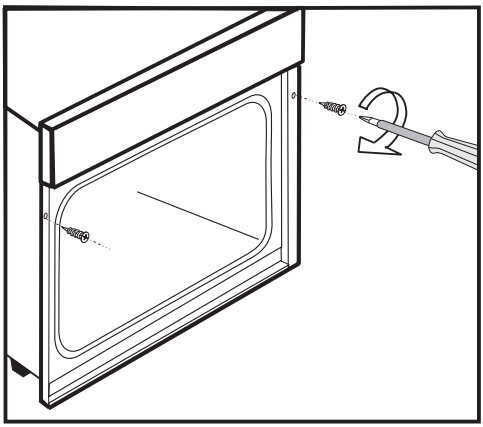
- Attach the hose to the drain connection on the appliance and secure it with the hose clamp.

Inserting and connecting the appliance

- Connect the power cord to the appliance.
- Run the water intake and drain hoses through the cut-out in the appliance support plate.
- Slide the appliance in and align it.
  Make sure that the power supply cable and water hoses are not pinched or damaged.

The device must be level, so that the steam generator can operate properly.
Deviation from the horizontal should not exceed 2°.

- Secure the appliance to the left and right side of the cabinet with the two supplied 1/8" x 1" (3.5 x 25 mm) wood screws.



- Connect the appliance to the water supply and drain.
- Connect the power supply.

Water connection

The water intake and drain hoses must be routed so that the appliance can be easily pulled out for service work.

Before installation, check the hoses for visible damage.

Water intake a drain hoses

Stainless steel intake hose:
Length 59" (1,500 mm) ∅ 1/2" (12.5 mm) ∅ Connection to shut-off valve and the appliance both 1 5/16" (33.5 mm)

Plastic drain hose:
Length 118" (3,000 mm) ∅ 1/2" (12.5 mm) ∅ Connection to trap 1" (26 mm) / Connection to the appliance 9/16" (15 mm)

When routing the water lines through piping, be sure the internal duct diameter is at least 2" (50 mm).

Notes on water supply connection

The water supply connection must be made by a qualified technician.

The water quality must comply with drinking water regulations of the country in which the appliance is operated.

The shut-off valve for the water supply must be easily accessible after the appliance has been installed.

When a domestic water softener is installed, make sure that the electrical conductivity of the water is retained.

All equipment and systems used to deliver water to the appliance must comply with local code.

The Combi Steam Oven may only be connected to the **cold water** line.

An extra non-return valve is not required.

The water intake pressure must be at least 14.5 psi (1 bar) and may not exceed 87.02 psi (6 bar). If the pressure is higher than 87.02 psi (6 bar), a pressure reducing valve must be installed.

The water intake hose must be connected to the drinking water supply by a water faucet with a 3/4" threaded union. If this is not present one must be installed by a licensed plumber.

The stainless steel water intake hose supplied must not be shortened.

If required, water inlet tubing with a length of 118" (3,000 mm) is available. The tubing must not be shortened either.

Old or previously used hoses must not be connected to the appliance.

The entire hose length must not exceed 24' 7" (7.5 m).

Before connecting the appliance, and after any work on the water supply, the water line must be flushed to remove debris.

Water connection

Connecting to the water supply

Ensure that the appliance is not connected to the power supply when preparing the plumbing connections.

- Disconnect the appliance from the power supply.
- Connect the stainless steel intake hose to the water supply. Ensure that it is sealed securely.

The connection point is under pressure from the water line. To check that the connections are watertight, slowly open the valve. Correct the seating of the washer and union, if needed.

Connection to the drainage system

The drain hose should be connection to a drain trap with a fixed hose connection point or to the trap on the sink drain pipe.

The drain trap may not be located higher than the drain hose connection on the appliance, to ensure a complete draining of the waste water.
The drainage water is approx.160°F (70°C).

IMPORTANT:
Drain hose loop may be positioned at or above the flood level of the sink or drain board to which it is connected tp provide the proper air gap. The top end of the drain hose must not be higher than 19 11/16" (500 mm) to where it connects to the drain trap.

The supplied drain hose must not be shortened.

If required, a longer drain hose 24' 7" (7.5 m) is available to purchase. This hose must not be shortened either.

We recommend using only genuine Miele hoses.

The entire hose length must not exceed 24' 7" (7.5 m).

Connecting the drain hose

- Connect the drain hose to the using the hose sleeve ∅ 3/4" (21 mm).
- Attach the hose with the hose clamp.

⚠CAUTION: Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage.

Only operate the appliance after it has been installed.

If there is any question concerning the electrical connection of this appliance to your power supply, please consult a licensed electrician or contact Miele's Technical Service Department.

Installer:
Please leave these instructions with the consumer.

Power supply

Installation, repairs and other work by unqualified persons could be dangerous.

- Be sure your electrical supply matches the data plate.

Power supply

This appliance is equipped with a 5 ft (1.5 m) long power cord with a three-prong grounding plug ready for connection to a 240 V, 20 A, 60 Hz power supply.

Further installation details are on the wiring diagram.

In the event of a fault which you cannot correct yourself please contact the Miele Technical Service Department at the phone numbers listed on the back of this booklet.

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

MieleCare

(USA only)

MieleCare, our Extended Service Contract program, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership. **MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:
http://mieleusa.com/mielecare

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To obtain such a source code, please send an e-mail to info@miele.com.

Disposal of packing material

The transport and protective packing materials are environmentally friendly for disposal and may be recyclable.

Ensure that any plastic wrap is disposed of safely and kept out of the reach of children. Danger of suffocation! Danger of suffocation!

Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance ensure that it presents no danger to children while being stored for disposal. Unplug it from the outlet, cut off its power cord and remove any doors to prevent hazards.

Please have the model and serial number of your appliance available before contacting Technical Service.

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Miele

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